



CHEF'S HANDMADE DESSERTS

All at £6.50

Crème Brûlée

The all time favourite of rich bourbon vanilla custard set off with a crisp sugar crust

Caramelized Oranges

Jucy sweet slices of fresh orange poached in a syrup of Grand Marnier liqueur

Italian Tiramisu

A traditional Venetian trifle of coffee crème with Amareto liqueur made to an original recipe

Strawberry Romanoff Pavlova

Just fresh sweet strawberries whipped cream and brandy set on a meringue and smothered in strawberry coulis

Cherries Anastasia

Little black Morello cherries steeped in Kirsch liqueur and served with Bourbon vanilla ice cream and whipped cream

Tutti Frutti

A delicious regional Italian ice cream served with a fresh raspberry coulis.

Venetian Imported Ice Creams

Vanilla Strawberry Pistachio Chocolate
Lemon Mandarin Raspberry fruit Sorbets.

Platter Gourmand

For two to share £9.50

A delightful taster selection of all our desserts presented in little china dishes.

"ArtisanTrolley" of Fine Italian Cheeses

Sourced from a 200 year old Italian company of cheesemakers some lovely cheeses including Pecorino Gorgonzola Parmigiano Goat Milk Buffalo Mozarella served with thyme honey and biscuits.

12.5% service charge will be added to your final bill