

DESSERTS

Crème Brûlée £8.50

Homemade crème brûlée served with a shortbread biscuit.
Garnished with fresh fruit.
(G)(D)(E)

Trio Gelato £6.00

A classic selection of vanilla, chocolate, and strawberry gelato.
(D)(G)(S)

Homemade Brownie £8.00

Rich chocolate brownie served warm with vanilla ice cream.
(D)(G)(S)

Homemade Tiramisu £8.00

Ladyfingers soaked in coffee liqueur, layered with whipped mascarpone cream.
(D)(G)(E)(A)

Homemade Cheesecake of the Day £7.50

Chef's choice flavour, garnished with fresh fruit.
(G)(D)



ITALIAN COFFEES

Espresso £2.50

A rich, full-bodied shot of Italian espresso.

Flat White - £3.40

Bold espresso with velvety microfoam.

Double Espresso £3.00

Twice the intensity, perfect for coffee lovers. Espresso, rich chocolate and steamed milk.

Mocha - £3.60

Macchiato £2.80

Espresso with a dash of foamed milk.

Americano - £2.80

Espresso with hot water for a smooth finish.

Cappuccino £3.20

A classic blend of espresso steamed milk and foam.

Affogato al Caffè - £4.00

A scoop of vanilla gelato drowned in hot espresso

Latte £3.40

Smooth espresso with steamed milk and a light foam top.

TEAS

English Breakfast £2.80

Traditional strong black tea, served with milk or lemon.

Peppermint Tea £2.80

Cool and soothing, naturally caffeine-free.

Earl Grey £2.80

Fragrant black tea infused with bergamot.

Chamomile Tea £2.80

Calming herbal tea perfect for winding down.

Green Tea £2.80

Light and refreshing with a hint of grassiness.

Lemon & Ginger Tea £2.80

A zesty, warming herbal infusion.

Extras

Oat / Soya / Almond Milk £0.50

Flavoured Syrup (Vanilla, Caramel, Hazelnut) £0.50