



Artisan hand made desserts by Gingerino's
patisserie £5.95 each

Tiramisu

Classic Italian trifle with layers of mascarpone cream and savoiardi biscuits soaked in coffee and amaretto

Chocolate Praline

A rich dark chocolate mousse on a chocolate hazelnut praline and feuilletine base

Cheesecake

Classic buttery biscuit topped with a light cream cheese and finished with couli. Please ask your waiter for flavour of the week

Vanilla Pannacotta

Set vanilla cream with lemon zest, served with a raspberry couli

Sticky Toffee Pudding

A light spiced date sponge, served with a rich salted caramel sauce with a choice of vanilla ice cream or double cream

Movenpick Ice Cream - 3 Scoops £5.25

Vanilla Dream, Swiss Chocolate, Mint chocolate, Strawberry, Caramelita ,
Panna Cotta or Passion fruit & mango

Affogato £3.50

Delicious espresso with a scoop of Movenpick vanilla ice cream.

A discretionary 10% service charge will be added to your bill which is distributed to all our staff

Port £4.25

Dessert wine by the glass £4.50
(Angialis Argiolas 75ml)

Liqueurs from £3.50 (50ml)

Limoncello, Sambuca, Cointreau, Baileys, Frangelico,
Drambuie, Amaretto, Tia Maria, Grand Marnier, Kalhua,
Grappa, Averna, Jagermeister, Mirto

Hot Drinks

Espresso £1.60

Americano £1.70

Double Espresso £1.80

Macchiato £1.50

Mocha Coffee £2.80

Latte £2.20

Hot Chocolate £1.80

Cappuccino £2.20

Tea £1.50

Birchall Premium Black and Infusion Tea £1.75

Liqueur Coffee from £4.95

(Please ask waiter for details)

***Food Allergies and Intolerances**

Before ordering please speak to our staff about your requirements.

