

## **DESSERT MENU**

#### **Chocolate fondant**

with blueberries sorbet & chocolate soil (vg/gf)

8

Apple tarte tatin with vanilla ice cream & apple puree (v/vg) 7.5

Roast pineapple, coconut yoghurt & mango sorbet (v/vg/gf) 7.5

> Traditional Tiramisu (vg) 7.5

> > Cheesecake

with berry sauce & vanilla soil (vg)

## 7.5

Choose three scoops of our ice creams or sorbets

6

Italian cheese board

with home made chutney

10 or 18 for two people

### DESSERT WINE

Vin Santo 2004 Castello d'Albola

12.95

(Vg) – Vegetarian; (V) – Vegan FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Menu descriptions do not contain all ingredients.



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