

# desserts

- CHEESE CAKE** 4.95  
Baked creamy cheese cake topped with black currant served with a scoop of lemon sorbet
- APRICOT TART** 4.95  
Poached apricot in syrup with vanilla custard, served with a scoop of vanilla ice cream
- PEAR TART** 4.95  
Pears cooked in syrup with a light almond frangipane, served with a scoop of vanilla ice cream
- CHOCOLATE FUDGE CAKE** 4.95  
A rich moist chocolate cake served warm with chocolate sauce and vanilla ice cream
- DEEP APPLE PIE** 4.95  
Short crust pastry filled with selected apples and baked with sugar and cinnamon served with vanilla ice cream or custard
- TIRAMISU** 4.85  
Sponge finger biscuits, creamy mascarpone cheese and coffee
- PROFITEROLES MONTENERO** 4.85  
Soft choux pastries filled with chantilly cream, covered with chocolate cream
- CRÈME BRÛLÉE** 4.95  
A smooth, rich vanilla flavoured crème brûlée with crust of golden caramelised sugar served with a scoop of sorbet
- JACONELLI TORTA CAMELLA** 4.85  
Dairy vanilla ice cream covered in toffee sauce, caramelised hazelnuts and chopped almonds encased in a biscuit cup
- FRESH PINEAPPLE** 4.85  
Served with vanilla ice cream
- ICE CREAM** 4.50
- SORBET** 4.50
- CHEESE AND BISCUITS** 5.85

Some of our dishes may contain nuts or have traces of nuts.