

# desserts

**DEEP APPLE PIE** 5.55

Short crust pastry filled with selected apples and baked with sugar and cinnamon served with vanilla ice cream or custard

**PEAR TART** 5.95

Pears cooked in syrup with a light almond frangipane, served with a scoop of vanilla ice cream

**CHOCOLATE FUDGE CAKE (Gluten Free)** 5.55

A rich moist chocolate cake served warm with chocolate sauce and vanilla ice cream

**TIRAMISU** 5.55

Sponge finger biscuits, creamy mascarpone cheese and coffee

**PROFITEROLES MONTENERO** 5.55

Soft choux pastries filled with chantilly cream, covered with chocolate cream

**CRÈME BRÛLÉE (Gluten Free)** 5.55

A smooth, rich vanilla flavoured crème brûlée with crust of golden caramelised sugar served with a scoop of sorbet

**MANGO & PASSIONFRUIT  
ICE CREAM CHEESECAKE (Gluten Free)** 5.95

A mixture of cheesecake and ice cream on a gluten free crunch base, topped with a mango and passionfruit sauce with mango pieces. Finished with a hand piped chocolate decoration.

**RASPBERRY PAVLOVA (Gluten Free)** 5.95

Raspberry ice cream with fruit pieces piped onto an Italian meringue base with raspberry puree and Vanilla ice cream, topped with a light and crunchy meringue rosette.

**FRESH PINEAPPLE** 5.80

Served with vanilla ice cream

**FRAGOLE CON ACETO BALSAMICO** 5.80

Fresh strawberries in balsamic vinegar served with ice cream

**CHEESECAKE** 5.70

Please ask a member of staff for today's cheesecake

**GELATO (Italian Ice Cream)** 5.50

Suitable for vegetarians & Gluten Free

**SORBET** 5.50

Suitable for vegetarians & Gluten Free

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