

CAFE SAPORE

Dessert Menu

BROOKIE	6.75	LEMON ASSIETTE	7.75
Warm chocolate chip cookie layer topped with chocolate chip brownie, served with vanilla ice cream & chocolate sauce		Mini lemon desserts: lemon sponge with a lemon curd glaze, lemon mousse, lemon sorbet & mini shortbread biscuits	
CHERRY BAKEWELL SLICE	6.75	STICKY TOFFEE PUDDING	6.75
Warm cherry Bakewell slice served with either vanilla ice cream or pouring cream		Hot sticky toffee pudding with butterscotch sauce & black vanilla ice cream	
ETON MESS	6.75	COCONUT CREAM PIE	6.75
Mixed berry Eton Mess with forest berry sorbet (gf)		Strawberry & coconut cream pie on a nutty base with flapjack fingers (vegan/GF)	
ICE CREAM	5.00	CHEESE & BISCUITS	7.75/11.00
A selection of ice cream/sorbet available - please ask for flavours		Selection of 3 or 5 continental cheeses served with homemade chutney & honey	
AFFOGATO	6.75		
Vanilla ice cream, served with an espresso coffee and shot of sambuca		Gluten free brownie available - please ask	

Dessert Wine

OFFLEY - RUBY PORT	50ML 5.25	MONTES GEWURZTRAMINER	50ML 4.50
Deep ruby in colour, bursting with aromas of ripe and juicy strawberries, blackberries and cherries with a subtle spiciness. Ripe tannins give structure & a vibrant acidity balances the sweetness		Golden yellow in colour with intense aromas from the Gewurztraminer grape, welcoming flavours from apricots, lychees, honey and orange peel	

Grappa

GRAPPA SAN MICHELE	25ML 3.50	GRAPPA BRENTA RISERVA BARRIQUE	25ML 4.00
A smooth delicate multivarietal grappa, made from a carefully proportioned blend of grappas from traditional grape varieties of the Veneto		A premium grappa with straw-yellow colour and intense yet well-balanced aromas with strong fruity notes and subtler hints of vanilla, cocoa & honey	

Liqueur Coffees

Irish/Calypso Coffee	6.50	Baileys Latte	6.50
Cointreau Hot Chocolate	6.50	Espresso Martini	6.95