

# CAFE SAPORE

## Dessert Menu

KEY LIME PIE	6.75	CRUMBLE	6.75
Zesty key lime pie on a buttery biscuit base		Apple & blackberry crumble & vanilla custard (vegan option available upon request)	
BROOKIE	6.75	STICKY TOFFEE PUDDING	6.75
Warm chocolate chip cookie layer topped with chocolate chip brownie, served with vanilla ice cream & chocolate sauce		Hot sticky toffee pudding with butterscotch sauce & vanilla ice cream	
SAPORE BANOFFEE STACK	6.75	PANNA COTTA	6.75
Salted caramel meringue, caramel cream & banana ice cream (gf)		Lemon Panna Cotta with warm honey & blueberry madeleine	
ICE CREAM	5.00	CHEESE & BISCUITS	7.75/11.00
A selection of ice cream/sorbet available - please ask for flavours (gf)		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 (gf)			

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## Dessert Wine

OFFLEY - RUBY PORT	50ML 5.25	BOTRYTIS SEMILLON	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		Bright golden colour, tropical fruit aroma with a hint of citrus	

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## 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