

CAFE SAPORE

Dessert Menu

COOKIE DOUGH	6.75	LEMON ASSIETTE	7.75
Goopy double chocolate chip cookie dough topped with salted caramel fudge ice cream		Lemon drizzle cake, lemon mousse, shortbread biscuits and lemon meringue kisses	
APPLE PIE MESS	6.75	PANNA COTTA	6.75
apple compote, pistachio crumb, vanilla ice cream, meringue & chantilly cream with caramel sauce		Raspberry panna cotta topped with raspberry coulis & almond crumb, served with almond brittle	
ORANGE BASQUE CHEESECAKE	6.75	STICKY TOFFEE PUDDING	6.75
Burnt orange basque cheesecake, cream filled brandy snap swirl & honeycomb bits (gf)		Hot sticky toffee pudding with butterscotch sauce & vanilla ice cream	
ICE CREAM	5.00	CHEESE & BISCUITS	7.75
A selection of ice cream/sorbet available - please ask for flavours (gf)		3 continental cheeses served with homemade chutney & honey	
AFFOGATO	6.75		
Vanilla ice cream, served with an espresso coffee and shot of sambuca (gf)			

Dessert Wine

OFFLEY - RUBY PORT	50ML 5.25	DOBOGO TOKAJI MYLITTA	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		A sweet wine with a creamy texture, balanced by refreshing acidity. Aromas of orange blossom and ripe apricot.	

Grappa

GRAPPA SAN MICHELE	25ML 3.50	GRAPPA BRENTA RISERVA BARRIQUE	25ML 4.50
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	7.50	Baileys Latte	7.50
Cointreau Hot Chocolate	7.50	Espresso Martini	8.50