

CAFE SAPORE

Dessert Menu

COOKIE DOUGH 6.75

Goosey double chocolate chip cookie dough topped with salted caramel fudge ice cream

APPLE PIE MESS 6.75

apple compote, pistachio crumb, vanilla ice cream, meringue & chantilly cream with caramel sauce

ORANGE BASQUE CHEESECAKE 6.75

Burnt orange basque cheesecake, cream filled brandy snap twirl & honeycomb bits (gf)

ICE CREAM 5.00

A selection of ice cream/sorbet available - please ask for flavours (gf)

AFFOGATO 6.75

Vanilla ice cream, served with an espresso coffee and shot of sambuca (gf)

LEMON ASSIETTE 7.75

Lemon drizzle cake, lemon mousse, shortbread biscuits and lemon meringue kisses

PANNA COTTA 6.75

Raspberry panna cotta topped with raspberry coulis & almond crumb, served with almond brittle

STICKY TOFFEE PUDDING 6.75

Hot sticky toffee pudding with butterscotch sauce & vanilla ice cream

CHEESE & BISCUITS 7.75

3 continental cheeses served with homemade chutney & honey

Dessert Wine

OFFLEY - RUBY PORT 50ML 5.25

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

DOBOGO TOKAJI MYLITTA 50ML 4.50

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

A smooth delicate multivarietal grappa, made from a carefully proportioned blend of grappas from traditional grape varieties of the Veneto

GRAPPA BRENTA RISERVA BARRIQUE 25ML 4.50

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

Cointreau Hot Chocolate 7.50

Baileys Latte 7.50

Espresso Martini 8.50