



## **TIRAMISU**

*Layers of soft sponge soaked with espresso coffee and liqueur, filled with zabaglione cream and dusted with cocoa powder, served with fresh cream.*

**(£6.50)**



## **BAKLAVA**

*Sweet dessert pastry made of layers of filo filled with chopped pistachio and sweetened and held together with syrup, served with vanilla ice cream.*

**(£6.50)**



## **CHOCOLATE FUDGE CAKE**

*A rich moist chocolate sponge layered with fudge and coated in a wonderfully smooth chocolate fudge icing, served with vanilla ice cream.*

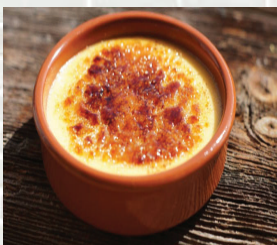
**(£6.50)**



## **PROFITEROLES BIANCO**

*Soft choux pastries filled with chocolate cream, covered with a gentle vanilla cream and decorated with milk chocolate curls.*

**(£6.50)**



## **CREME BRULEE**

*Consisting of a rich custard base topped with a texturally contrasting layer of hardened caramelized sugar.*

**(£6.50)**



## **TARTUFO LIMONCELLO**

### **Bindi**

*Limoncello ice cream with a runny lemon centre coated with crushed meringue.*

**(£6.00)**



## **BROWNIE** **(GLUTEN FREE)**

**(£6.50)**



## **MIXED ICE CREAM**

*Vanilla, chocolate and strawberry.*

**(£6.00)**



## **CHEESECAKE OF THE DAY**

*Served with fresh cream.*

**(£6.50)**



## **PERCY PANDA**

*Vanilla ice cream in a novelty "Panda" character toy.*

**(£6.00)**

*These desserts may contain gluten, nuts or traces of nuts. Made in environment which also handles soya, sulphur dioxide, peanuts, nuts and egg.*

*Please advise a member of staff before ordering if you are concerned about the presence of allergens in your dessert.*