

## — SPIRITS & LIQUEURS —

50ML

### GIN

GORDONS 37.5% 4.50  
BOMBAY SAPPHIRE 40% 5.50

### VODKA

ERISTOFF 37.5% 4.50  
GREY GOOSE 40% 5.50

### RUM

BACARDI 37.5% 4.50  
BACARDI GOLD 37.5% 5.50

### VERMOUTH

MARTINI BIANCO 15% 4.50  
MARTINI RISERVA  
SPECIALE RUBINO 18% 5.50

### WHISKEY

JACK DANIELS 40% 4.50  
JAMESON 40% 5.50

### BRANDY

REMY MARTIN VSOP 37.5% 5.50

### LIQUEURS

SHERRY (20%), BAILEYS (17%),  
TIA MARIA (26.5%) 5.50

25ML

### ITALIAN

GRAPPA (37.5%), AMARETTO (28%),  
LIMONCELLO (26%),  
SAMBUCA (38%) 3.50

### MIXERS 1.50

FEVER-TREE: Tonic, Premium ginger ale  
Sicilian lemonade

Cranberry, Coke, Diet coke

## — DESSERTS —

### CHEESECAKE OF THE DAY ⑤ 6.50

Served with cream or ice cream

### TIRAMISU ⑤ 5.95

Classic tiramisu made with  
Italian Savoiardi sponge fingers, cocoa  
liqueur, coffee & mascarpone

### CHOCOLATE FUDGE CAKE ⑤ 6.50

Rich glorious chocolate fudge sponge  
with a chocolate fudge filling (served hot  
or cold) with cream or ice cream

### BANANA AND NUTELLA CALZONE ⑤ 5.95

With vanilla ice cream

### PANNA COTTA 5.50

Delicate italian cream dessert served  
with a mixed fruit coulis

## — ICE CREAM & SORBET —

### SELECTION OF ICE CREAM ⑤ 4.50

Two scoops with chocolate  
or strawberry sauce.  
Please ask your server  
for available flavours

### ESPRESSO AFFOGATO ⑤ 5.95

One scoop of vanilla ice cream  
with a shot of hot espresso

### LEMON SORBET ⑤ 3.95

Classic italian lemon sorbet

## — HOT DRINKS —

### ESPRESSO 2.50

### DOUBLE ESPRESSO 2.75

### MACCHIATO 2.75

### CAPPUCCINO 2.95

### CAFFE LATTE 2.95

### AMERICANO 2.65

### POT OF TEA 2.50

English breakfast,  
Earl grey,  
Peppermint,  
Green

### HOT CHOCOLATE 2.95



Vegetarian

#### FOOD ALLERGIES

If you have any food allergies or food intolerances  
please speak to a member of our team who will be able to  
provide you with allergy information on all our dishes.  
All dishes may contain traces of nuts