

CAFE SAPORE

Dessert Menu

CHOCOLATE TART	6.00	STRAWBERRY TIFFLE	6.00
Chocolate ganache tart, cookie and cream ice cream, served with a blackberry coulis		Strawberry & clotted cream swiss roll, strawberry jelly & custard, topped with milkshake cream	
CHEESECAKE	6.00	STICKY TOFFEE PUDDING	6.00
Salted caramel cheesecake, pistachio brittle with a pot of homemade apple & cinnamon jam		Hot sticky toffee pudding with butterscotch sauce & peanut chocolate chip ice cream	
KEY LIME PIE MOUSSE	6.00	TREACLE TART	6.00
Layers of key lime mousse & oat crumble		Treacle tart served with a raspberry sorbet (vegan)	
ICE CREAM	5.00	CHEESE & BISCUITS	7.00/10.00
A selection of ice cream available - please ask for flavours		Selection of 3 or 5 continental cheeses served with homemade chutney & honey	
AFFOGATO	6.00		
Vanilla ice cream, served with an espresso coffee and shot of sambuca		Gluten free brownie available - please ask	

Dessert Wine

OFFLEY - RUBY PORT	50ML 5.25	MONTES GEWURZTRAMINER	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		Golden yellow in colour with intense aromas from the Gewurztraminer grape, welcoming flavours from apricots, lychees, honey and orange peel	

Grappa

GRAPPA SAN MICHELE	25ML 3.50	GRAPPA BRENTE 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	4.95	Baileys Latte	4.95
Cointreau Hot Chocolate	4.95	Espresso Martini	4.95