

...to finish...

homemade chocolate brownie – 8.40

w dulce de leche topping & ice cream

banoffee pie – 7.30

biscuit, dulce de leche, banana & mascarpone cream

burnt basque cheesecake – 7

w dark berry coulis

classic apple tarte tatin! – 7.40

w caramel sauce & vanilla ice cream

a vinaria mess – 7.60

meringue, mascarpone cream & passionfruit & berries
tumbled together!

our affogato menu...

classic affogato – 5.90

Italian classic: vanilla ice cream 'drowned' in espresso

pedro ximenez affogato – 8.30

the classic but w dark & raisiny sweet black sherry

amaretto affogato – 8.30

the classic but w amaretto liqueur & crunchy biscuit

chocolate & hazelnut affogato – 8.30

this time w chocolate ice cream & frangelico liqueur