

## Dessert Menu

**Our menu items and prices are subject to change due to seasonal availability. This is a sample menu only.**

Produzione Propria – All our desserts made here on the premises.

<b>STICKY DATE PUDDING</b>	<b>15.50</b>
Succulent date sponge covered in a butterscotch whisky sauce. Served with vanilla bean ice cream praline.	
<b>VALENTINO AL CIOCCOLATO (GF)</b>	<b>15.50</b>
Rich decadent chocolate cake, dark and delicious! Served with dark chocolate mousse, berry sorbet and sherbet.	
<b>VANILLA HONEY PANNA COTTA</b>	<b>15.50</b>
Vanilla bean and Oxford beechwood honey panna cotta, served with roast ginger pears and amaretti crumbs.	
<b>DOUBLE CHOCOLATE BROWNIE (GF)</b>	<b>15.50</b>
A classic! Served warm with salted caramel sauce, vanilla bean ice cream and a mini iced chocolate milkshake.	
<b>CRÈME BRÛLÉE</b>	<b>15.50</b>
Rich baked vanilla bean custard. Smooth and silky with a crisp caramelised top. Seasonal fruit and prosecco syrup.	
<b>BAKED WHITE CHOCOLATE AND LIME CHEESECAKE</b>	<b>15.50</b>
New York-style baked cheesecake infused with lime and white chocolate. Served with berry compote and soft cream.	
<b>TIRAMISU</b>	<b>15.50</b>
The Italian pick-me-up cake. Layers of marsala and coffee soaked sponge fingers together with mascarpone and shaved chocolate. Drizzled with an espresso coffee reduction.	
<b>TRUFFLES (GF)</b>	<b>3.50 each</b>
Chocolate, rum, fruit and nut.	