AFTER DINNER DRINKS

ESPRESSO MARTINI
Coffee liqueur served with vodka and espresso
PASSIONFRUIT MARTINI
Passionfruit, vanilla and triple distilled vodka served with a side shot of prosecco
IRISH COFFEE
The classic, made with Jameson Irish whiskey
LIQUEUR COFFEE
Black coffee with your chosen liqueur, topped with a layer of floating double cream
GRAPPA (25ML)4.00
A fragrant, grape-based pomace brandy of Italian origin
LIMONCELLO (25ML)
Classic Italian liqueur with a unique unmistakable lemon flavor

COFFEE

WE HAVE OAT MILK AVAILABLE AS A DAIRY FREE ALTERNATIVE

ESPRESSO2.80	MACCHIATO3.50
DOUBLE ESPRESSO3.10	FLAT WHITE 4.00
AMERICANO3.00	CAFFE MOCHA4.75
CAPPUCCINO3.70	TEAS2.95
CAFFE LATTE 4.00	HOT CHOCOLATE4.25

DESSERTS

CHOCOLATE BROWNIE
Served warm with salted caramel ice cream
PREGO TIRAMISU
Thick layers of cream with biscuits soaked in espresso coffee, amaretto and tia maria
MANGO & PASSION FRUIT CHEESECAKE
A Pure Patisserie dessert, mango cheesecake, passionfruit jelly, white chocolate mousse served with white chocolate ice cream
SWEET BELGIAN WAFFLE (VG OPTION)
Served warm, topped with cookies and cream ice cream
AFFOGATO
Salted caramel ice cream, served with an espresso to pour over
- add a shot of Baileys for £3.00
SUMMER AFFOGATO
Two scoops of lemon sorbet served with a shot of prosecco and a shot of Italicus liqueur for
you to pour over to make a deliciously refreshing Italian dessert
LEMON TART
Served with double cream (add a shot of Limoncello for £3.00)
BISCOFF CHEESECAKE (VG OPTION)
Served with vanilla ice cream and a caramelised biscuit drizzle
COOKIE DOUGH TART
A Pure Patisserie dessert, sweet pastry base with a layer of cookie dough topped with
chocolate tart mix. Served with cookies and cream ice cream
ICE CREAM BOWL WITH WAFER (VG OPTION)
Choose from Vanilla, Chocolate, Strawberry, Salted Caramel, White Chocolate, Coconut, Cookies and Cream, Mint Choc Chip, Blackcurrant Sorbet or Lemon Sorbet
ONE SCOOP4.00
TWO SCOOPS
THREE SCOOPS