



DESSERTS

Amalfi Mess ✓

*Lemon curd, soft centered meringue,
chantilly cream 8.45*

Dark Chocolate Bomb

*Milk chocolate mousse, golden nugget, granola,
hazelnut ice cream 9.25*

Strawberry & White Chocolate Cheesecake

*Biscotti crumb, raspberry ripple ice cream,
white chocolate shavings 8.95*

Summer Fruit Florida Cake ✓

*Vanilla sponge, strawberry, kiwi,
mango & raspberry, toasted almonds,
white chocolate ice cream 8.95*

Salted Caramel Tablet Sundae ✓

*Salted caramel ice cream, honeycomb,
tablet & toffee sauce, whipped cream 9.95*

Lemon Meringue Pie

Italian meringue, lemon curd, vanilla ice cream 8.95

Classic Sticky Toffee Pudding ✓

Butterscotch sauce & vanilla ice cream 8.45

Classic Affogato ✓ 8.45

Add a shot of liqueur for 5.00

Scottish Cheese Selection ✓

*Isle of Mull Cheddar, Blue Murder,
Arran Mist Brie, artisan biscuits, grapes,
plum & apple chutney 10.45*

Traditional Italian Ice Cream

*Choose two: vanilla, chocolate or strawberry ripple
Add sauce: strawberry, chocolate or butterscotch 7.95*

Truffle Brownie Torte ✓ E

Vegan vanilla ice cream, chocolate sauce 8.95

Rhubarb & Ginger Cheesecake ✓ E

Raspberry, vegan vanilla ice cream 8.95



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FOOD ALLERGENS & INTOLERANCES:

For our guests with food sensitivities, allergies or special dietary needs:

We prepare and serve products that contain all 14 major allergens.

Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant.

For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V = Vegetarian VE = Ask for Vegan

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.