



# DESSERTS

Handcrafted with care.

Our puddings are made fresh in our kitchen daily with the same passion and authenticity we bring to all our dishes.

**GF (GLUTTEN FREE) | V (VEGETARIAN) VE (VEGAN)**

## DESSERT MENU

### CHOCOLATE TRUFFLE CAKE 9.95 **V**

Rich Dark and white chocolate truffle cake. Served with Dulce de Leche sauce

### LEMON CHEESECAKE 9.50

Soft and creamy lemon cheesecake with biscuit base. Served with red fruit sauce

### SORBETS & ICECREAMS 8.50 **GF/VE/V**

Ask a member of staff for todays selection

### FLAN CASERO 8.75 **GF / V**

Argentine creme caramel. Served with Dulce de Leche

### CHURROS 9.95 **V / VE**

Spanish deep fried Churros. Served with Dulce de Leche *(Vegan option available)*

### CHEESE BOARD 12.50

Provolone, mature Cheddar and Blue Stilton, served with caramelised onion and crackers.

### ALFAJOR 8.50

#### [ Master Chocolatier Collection ]

A premium handcrafted Argentinian mini cake | dark chocolate and orange biscuit layers filled with dulce de leche.

## DESSERT WINES

### LABORUM MALBEC 8.25

Argentine Malbec Port

### TORRONTES TARDIO 7.50

Argentine White Sweet Wine

## COFFEE MENU

### LIQUEUR COFFEE 9.25

### CAPPUCCINO 4.50

### CAFE LATTE 4.50

### AMERICANO 4.50

### HOT CHOCOLATE 4.75

### ESPRESSO 4.15

### DOUBLE EXPRESSO 4.25

### CORTADO/MACCHIATTO 4.25

### HERBAL TEA 4.50

### ENGLISH TEA 4.50

### FOOD ALLERGIES & INTOLERANCES

*PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL, WHEN MAKING YOUR ORDER. PLEASE INFORM US IN THE EVENT THAT YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR IF YOU ARE SENSITIVE OR ALLERGIC TO ANY OF OUR INGREDIENTS. THANK YOU*