

## Sweet Selection

### Noel's Cheesecake 7.95 (v)

Pistachio and white chocolate, Italian meringue, pistachio crumb

### Warm Chocolate fondant 9.95 (v)

Vanilla ice-cream, fresh berries (allow 10mins to bake)

### Traditional Tiramisu 6.95 (v)

### Chocolate Orange Bomb 10.95 (v)

Orange fruit buttercream filling, hot caramel mou sauce, ice-cream

### Panna Cotta 7

Mixed berries

### Italian Ice Cream/Sorbet 6 (v)

Please ask for flavours

### Cheese platter 10.95

Italian cheese selection

### Sharing dessert platter 11.95

Chef's choice of petite desserts

*(All desserts are made in house by our skilled pastry chef)*

### Hot Drinks

Espresso	2.10
Double Espresso	2.35
Macchiato	2.25
Americano	2.60
Latte	2.80
Cappuccino	2.80
Mocha	2.90
Liquor Coffee	5.95
Hot Chocolate	2.80
Selection of Teas	2

### Dessert Wine

Finca Antigua Moscatel Naturalmente Dulce Spain Glass: 125ml 10   Bottle 29
Ferreira Late Bottled Vintage 2014 Portugal Glass: 125ml 5   Bottle 45

### Dessert Cocktails

Noel's Limoncello Martini	9
Limoncello, hazelnut liquor, gingerbread and cinnamon syrup, Chardonnay Terre del Noce, cream	
Espresso Martini	8.80
Absolut vanilla, Kahlua, illy espresso caramel syrup	
Petit four Cocktail	9
Gordon's, Martini Fiero, Martini Rosso, gomme. Mini vanilla panna cotta and pistachio cheesecake	

PLEASE NOTE

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 10% service charge will be added to your bill.