

Sarafina

Digestivo

before we finish...

Limoncella
fifty pounds gin, bepi tosolini
limoncello, egg white, lemon juice
6.90

Espresso Martini
ketel one vodka, bepi tosolini
coffee liqueur, espresso
6.90

Desserts

made from scratch...

Tiramisu 5.95
a classic, made with coffee & amaretto, the rest is our secret recipe...

Lemon Polenta Cake 5.95
raspberry coulis and lemon sorbet

Double Chocolate Brownie 6.50
baked with white & dark chocolate chips, cheshire farm vanilla ice cream

Panna Cotta 5.95
delicate vanilla & milk cream, seasonal forest fruit compote

Affogato 6.95
vanilla cheshire farm ice cream, espresso, shot of bepi tosolini
saliza amaretto

Cheshire Farm Ice Cream
1 scoop 2.20 2 scoop 2.95 3 scoop 3.50

Dessert Wines

the perfect tippale...

I Capitelli IGT Anselmi 5.95
stunningly rich & complex, packed with apricot, honey & pear

Recioto Della Valpolicella, Bertani 5.95
classic plum, cherry & raspberry with hints of vanilla & cocoa

Moscato D'asti, Moncucco 6.95
lightly sparkling, honey & orange blossom, lemon & sage notes

Sarafina

Coffee

locally sourced...

Espresso	1.85	2.85
Americano	2.30	
Cappuccino	2.50	
Latte	2.75	
Flat White	2.95	
Macchiato	2.50	
Mocha	2.95	

Liqueur Coffee

a little stronger...

Irish Coffee	5.95
French Coffee	5.95

Tea

something familiar...

English Breakfast	2.20
Earl Grey	2.20
Peppermint	2.20

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities go to our team that prepare and serve your meal. Our dishes may contain nuts or nut traces. Allergen information is available on request, please ask your server for further information.