

# LINO'S EVENING DESSERT MENU

All Lino's desserts are home made on the premises

ALL DESSERTS £5.95/ CHEESE £7.50

PARTY MENUS ARE INCLUSIVE OF SWEET PRICES

Meringue mont blanc.. Crisp baked meringue, vanilla ice cream, strawberries, chestnut puree mixed with amaretto and topped with white chocolate toasted flaked almonds. (GF)

Affogato al caffè.. home made coffee ice cream with a shot of espresso coffee. (GF)

Double dark chocolate crunch cake... with vanilla ice cream.

Nutella and hazelnut cheesecake with salted caramel ice cream.

Pannacotta (cooked cream!).... Italian classic. Fresh cream flavoured with vanilla and set with gelatine and topped with a mixed berry garnish. (GF)

Sticky toffee pudding....with vanilla ice cream and toffee sauce.  
This one should finish you off!!

Iced white chocolate parfait... surrounded by a dark, smooth, warm and thoroughly wicked chocolate sauce and white chocolate pieces. (GF)

Crème Brûlée.. Classic amongst desserts, literal translation means "burnt cream".  
A set, fresh vanilla infused custard, with a caramelised sugar top.

Strawberry Pavlova, whipped cream mixed with chopped fresh strawberries and framboise liqueur, sandwiched between two meringue discs and garnished with berries.

Selection of ice creams... 3 scoops £4.95  
vanilla, chocolate, coffee, salted caramel and lemon curd, all home made.

Mixed cheese selection..... served with biscuits and red onion chutney.  
Please ask for details of cheeses available.

Freshly brewed filter coffee... £2.50 Special coffees topped with fresh cream.. from £5.95

A selection of brandies and liqueurs are available on request to finish your evening..

~~~~~

Service not included gratuities at the customer's discretion.

To the best of our knowledge all ingredients at Lino's are GM free.

GF = Gluten Free. Please mention if you are Gluten intolerant

\* May contains Nuts.

If you have certain dietary requirements, do not hesitate to mention this to a member of our waiting-on team. We shall try our utmost to accommodate your needs.

