

Le Rose
RESTAURANT - BAR - PIZZERIA

MENU

COFFEE

LIQUEUR COFFEES

Irish (Jameson)	£8.00
Royal (Couvoisier)	£8.00
Calypso (Kahlua)	£8.00
Creamy (Baileys)	£8.00

Hot Drinks

Espresso	£2.00
Macchiato	£2.20
Double Espresso	£2.50
Double Macchiato	£2.70
Latte	£2.90
Cappuccino	£2.90
Americano	£2.90
Flat White	£2.90
Mocha	£3.50
Hot Chocolate	£3.50
English Breakfast Tea	£2.00
Herbal Tea	£2.50
Fresh Mint Tea	£3.00

DESSERTS

CHOCOLATE SOUFFLE **£8.00**

Home-made chocolate souffles, comes with mixed berries, biscuit crumbs, and a scoop of ice cream.

CHEESECAKE **£7.00**

Home-made with biscuit crumbs, mixed berries and oreo chocolate.

MILLEFOGLIE AL LIMONE **£7.00**

Home-made millefoglie al napolitana, made with layers of puff pastry and zabaglione cream. Comes with strawberries, mint and ice cream.

TIRAMISU AL MOCCA **£7.00**

Savoardi biscuits, mocca coffee, mascarpone, egg, double cream and alcohol.

CROSTATA DI MELA **£6.00**

Apple tart served with scoop of vanilla ice cream and custard cream.

TARTUFO AL PISTACHIO **£6.00**

Semifredo Pistachio and almond gelato covered with pistachio crumbs and filled with pistachio cream.

PROFITEROLES **£6.00**

Sweet choux pastry filled with cream, covered with chocolate sauce and sugar powder.

ICE CREAM SELECTION **£6.00**

selection of 3 scoops, vanilla chocolate or strawberry ice cream.

M E N U

Desserts

SWEET WINE & PORT

Kurfurst Karl Kasper Auslese **125ml** Rheinhessen, Germany, 2020 8.5% **£5.5**

This very drinkable wine exuberates a natural sweetness of peachy fruits, melon and orange marmalade notes. Full of character, this offers velvety viscous texture.

Taylors Vintage Port 7 **125ml** Lbv Port, Portugal, 2016 20% **£8.3**

This very drinkable wine exuberates a natural sweetness of peachy fruits, melon and orange marmalade notes. Full of character, this offers velvety viscous texture.

Vino Santo del Chianti 8.5 **125ml** Geografico, Toscana, Italy 2015 **£9.2**

The pleasant tones of sweet, caramelised and sticky dried fruits and figs gives this very likeable wine the ability to drink with ultimate ease. An agreeable acidic finish.

Noval 10 Year Old Tawny Port 1 **125ml** 19.5% portugal **£12.5**

Ten years in cask rounds the younger of Noval's tawnies into a mellow and complex wine with aromas of walnuts and dried fruits and a palate rich in caramel, toffee, figs, fudge and spice.

AFTER MEAL COCKTAILS

Chocolate Nutter **£11.00**

Grey Goose, Frangelico, Baileys, Kahlua & Cream.

Ten Past Ten **£11.00**

Grey Goose, Strawberry Liqueur, Strawberry, Pure, Lime Juice, Cranberry Juice and Gomme.

Lemon Meringue **£12.00**

Grey Goose vodka, Limoncello, Aquafaba, Lemon Juice and Vanilla Syrup.

Old Fashioned **£10.00**

Woodford Reserve, Gomme, Angostura & Orange Bitter.

Espresso Martini **£10.00**

Absolute Vodka, Khalua Liquer, Espresso Shot and Vanilla.

Whiskey Sour **£10.00**

Woodford Reserve, Fresh Lime Juice, Gomme and Angostura Bitter.

Please be aware that our dishes are prepared in kitchens where nuts, gluten etc. are commonly used. Unfortunately, our dishes may contain traces of these products. All dishes may contain items not mentioned in the menu description.