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## WHISKY AND BOURBON

*50ml servings*

**Johnny Walker Black Label** –£6.00

**Ardberg 10 YO** –£6.00

**Glenfiddish** –£7.00

**Buillet** –£7.00

**Dewar's White Label** –£7.25

**Woodford Reserve**–£9.00

**Glenmorangie**–£9.50

**Laphroigh 10 YO** – £9.50

## COGNAC

*50ml servings*

**Hennessy VS** – £7.50

**Hennessy Fine de Cognac** – £9.00

**Hennessy XO** – £20.00

**Courvoisier** – £7.50

**Janneau 5 YO** – £8.00

*\*Allergen information is available upon request.*

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# LOCALE

## DESSERTS

### HOMEMADE DESSERTS

**Tiramisu** – The House favourite £6.25

**Panna Cotta al Frutto Della Passione** – Vanilla Panna Cotta with Passionfruit sauce £5.95

**Profiteroles al Cioccolato** – Chocolate and Vanilla Crème Profiteroles £6.50

**Torta di Formaggio**– Baked Cheesecake with raisins served with whipped cream £6.95

**Fondante al Cioccolato** – Warm Chocolate lava centre served with Vanilla cream £7.50 *(Please allow up to 15 minutes cooking time)*

**Formaggi Misti Con Biscotti** – Selection of Classic Italian cheeses served with homemade fruit bread. £7.60

### AFFOGATOS AND COLONELS

Our Affogatos and Colonels are served with the finest quality Ice cream and Sorbets combined with some of our favourite alcoholic drinks from the bar.

**Locale** – Cinnamon Ice cream served with a shot of Frangelico Hazelnut liquor and Espresso £6.80

**Baileys Chocolate** – Dark Chocolate Ice cream served with a shot of Bailey's and Espresso £6.80

**Limone** – Lemon Sorbet served with a shot of Vodka and Limoncello £8.25

### GELATI E SORBETTI

A selection of Homemade Italian Gelato

Vanilla, Cinnamon, Dark Chocolate, White Chocolate, Salted Caramel, Amaretto, Lemon Meringue, Amarena (Black Cherry), Lemon Sorbet, Mango Sorbet, Strawberry Sorbet and Mandarin Sorbet. £2.10

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## AFTER DINNER COCKTAILS

*Our after dinner cocktails are a mix of Classics and our in house creations*

**Espresso Martini** – Finlandia Vodka, Khalua Coffee Liqueur and a shot of freshly brewed Espresso shaken to Perfection £9.50

**Biscotto**– Frangelico, Amaretto, double cream, milk, Cacao, Amaretto cookies, garnished with a piece of flatbread £9.75

## DESSERT WINE

*Prices for 50ml/bottle*

### **Muscato de Frontigan**

**2015** (Chateau de Stony, France) 15% ABV, 100% Muscat Blanc. Gentle and light with fragrant white fruits and a hint of honey flavour £5.00/£25.00

## TEAS AND COFFEES

*Our Organic, fair-trade coffee is 50% Arabica and 50% Robusta and is harvested in Colombia and Peru*

**Espresso/Double Espresso** –£2.20/£3.00

**Americano** –£3.00

**Macchiato/Double Macchiato**–£2.20/£3.00

**Flat White**–£3.20

**Cappuccino and Latte**–£3.50

**Hot Chocolate and Mocha**–£3.80

**English breakfast, Earl Grey, Green Tea, Chamomile, Lemon and Ginger, Peppermint**–£2.90

**Fresh Mint Tea**–£3.25

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## LIQUEUR COFFEES

*Our freshly brewed, high quality coffee with brown sugar, double cream and your choice of Liqueur All served in 50ml*

**Irish** – Jameson Whisky £7.50

**Calypso**– Frangelico, Amaretto, double cream, milk, Cacao, Amaretto cookies, garnished with a piece of flatbread £6.00

**French** – Hennessy VS Cognac Whisky £7.50

**Frangelico** – Hazelnut Liqueur £6.00

**Italian** – Amaretto Disaronno £7.00

## DIGESTIVES AND FORTIFIED WINES

*50ml serving unless stated otherwise*

**Taylor's Port** – £5.00

**Sambuca White or Black (25ml/50ml)** – £4.00/£7.00

**Amaretto Disaronno (25ml/50ml)**– £4.00/£7.00

**Frangelico Hazelnut Liqueur** – £5.00

**Fernet Branca** – £4.50

**Limoncello**– £4.00

**Grappa Moscato/Cabernet**– £4.50

## Calvados

**Chauve Coeur Tradition 40% ABV (25ml/50ml)** – £4.75/£8.50