

DESSERTS

Salted Caramel Budino, Traditional butterscotch creamy custard dessert on a chocolate chip cookie base, topped with salted caramel sauce 5.95

Torta Caprese Traditional Capri flourless chocolate cake, served with salted caramel ice cream 6.25

Vegan Chocolate & Orange Pudding, served with vanilla pod ice cream 6.95

Vinsanto Tiramisu Trifle, Chantilly cream & coffee meringue kisses 6.95

Sicilian Lemon Cheesecake Chili chocolate Amaretti biscuit base & Amareno cherries 6.95

Fresh Mango and Vanilla Panna Cotta 5.95

Affogate Al Caffe vanilla ice cream, single shot of espresso 6.45

Vinsanto & Biscotti Affogato Vanilla pod ice cream, cantuccini biscuits and a shot of Vinsanto 7.95

Selection of Ice Creams & Sorbets ask you server for today's selection of three scoops 4.45

Trio of Cheeses with homemade red wine jelly, biscuits, grapes 7.95

Head Chef: Gennaro Grella.

Please inform a member of the team of any allergies or specific dietary requirements.

SUGGESTED COCKTAILS

Negroni Angelico 8.95 Baileys Martini 8.95 Espresso Martini 7.45 Twisted Big Apple 10.95

DIGESTIFS

Courvoisier 3.95
Hennessey XO 17.45
Janneau VSOP 4.75
Fonseca LBV Port (50ml) 3.95
Amaretto Dissarano 2.95
Archers 2.95
Bottega Limoncello 2.95
Frangelico 2.95
Grappa 4.95
Sambuca 2.95

LIQUER COFFEE

Irish Coffee (Jamesons)
Bailey Coffee
French Coffee (Grand Marnier)
Café Royale (Courvoisier)
Italian Classico (Amaretto)
Calypso Coffee (Tia Maria)
Jamaican Coffee (Kraken)

4.95 each

COFFEE

Americano, Café Latte, Cappuccino, Flat White, Espresso, Macchiato, Mocha 3.45

TEA

English breakfast tea, Earl Grey, Camomile, Green Tea, Peppermint, Vanilla & Lemongrass, Fresh mint 3.25

LUXURY HOT CHOCOLATE 3.25

Please note that a 12.5% discretionary service charge will be added to your bill. This service charge is 100% distributed between the staff and management.

Origins Wine Bar and Restaurant is operated by Knowle Inns Limited.