



Home Made Desserts

*All our desserts are
handmade
by our pastry chef*

In addition to the allergens highlighted on our menu, there could be a presence of further allergen traces that may be found in any food or drink item. We advise you to speak to a member of staff before ordering food and ask to see our full allergens chart.

● WHEAT ● NUT ● SHELLFISH ● DIARY ▼ VEGETARIAN

Carpaccio Bar Restaurant , 41 Dovecot Street,
Stockton-on-Tees TS18 1LJ.

Restaurant Bookings 01642 3512278
www.carpacciobarrestaurant.co.uk

Management reserve the right to change prices without prior notice.

• FRESHLY GROUND • COFFEE

Filter Coffee	£1.50
Espresso	£1.50
Double Espresso	£1.50
Cappuccino	£2.20
Cafe Latte	£2.20
Mocha	£2.40
Flavoured Latte	£2.55
Liqueur Coffee's	£4.25
Pot of Tea (Any flavour)	£1.20
Hot Chocolate	£2.20
Hot Chocolate with Cream & Marshmallows	£2.60

To finish with an after-dinner:

Grappa	£3.00
Limoncello	£3.00



• DESSERTS •

All dishes are £4.95

Passion Fruit Brulé ●

A classic french dessert served with a fruit compote and sugar curl biscuit.

Banoffee Pie ●●

Simply Delicious - cream and banana and toffee on a biscuit base dessert served with a fruit compote.

Tiramisu ●●

Classic Italian dessert made with mascarpone, coffee and sponge fingers dusted with chocolate.

Chocolate Fudge Cake ●●

A fine dessert with a chocolate and toffee sponge, a rich chocolate centre and served with vanilla ice-cream and whipped cream.

Sticky Toffee Pudding ●

Deep toffee pudding with a rich toffee sauce and vanilla ice-cream.

White Chocolate Cheesecake ●●

Simply Good - Served with a strawberry and raspberry sauce.

School Ice Cream ●●

Vanilla ice cream served with wafers and a warm fudge sauce.

Summer Berry Eton Mess ●

Summer berry, meringue, cream dessert.

Bread and Butter Pudding ●●

Served with custard.

