

CHEF'S HOMEMADE PÂTISSERIE

CLASSIC DESSERTS

Coconut & Malibu crème brûlée
Crystallised demerara sugar,
Callebaut chocolate shortbread
4.95

**Roasted coffee, Amaretto
& mascarpone tiramisu**
Amarenas cherries, pistachio biscotti
4.95

**Dates & ginger sticky
toffee pudding**
Double cream vanilla ice cream,
salted caramel sauce
4.95

**Fresh strawberry & blueberry
Sundae (gf)**
Crème de cassis glaze, strawberry
ice cream, crushed meringue, French
macaron, vanilla Chantilly cream
5.95

**Layered Callebaut chocolate
& mint cheesecake**
Peppermint crème Anglaise,
French macaron
4.95

**Baked Red Velvet and chocolate
cookie dough**
Pistachio ice cream, caramel sauce
5.25

Cinnamon brioche pain perdu
Canadian maple syrup,
Rum & Raisin ice cream
5.25

**Golden apple pear
& sultana crumble**
Biscoff crumb, custard,
Double Cream Vanilla ice cream
5.25

**Almond and sultana
rice pudding (vegan) (gf)**
Poire William poached pear and
peanut chocolate sauce
4.95

CHEF'S SPECIALITY

Pascal's coffee or tea gourmand
Traditional French dessert, chef's
selection of four mini desserts of the
day, fruit coulis & sauce
7.95

CHEESEBOARD

Chef's selected cheeseboard
Blue stilton, Scottish smoked mature
cheddar, French brie, Sainte-Maure
de Touraine goat cheese, apple &
pear compote, grapes, celery, seeded
biscuit & mini oatcakes
6.95

ICE CREAM

**Porrelli's selection of
ice cream (v) (gf)**
Double Cream Vanilla, Pistachio,
Strawberry, Rum & Raisin,
Chocolate, Vegan Vanilla

Sorbet (vegan) (gf)
Lemon, Blackcurrant, Mango,
Strawberry

Ice cream or sorbet
1 scoop **2.50** / 2 scoops **3.50** /
3 scoops **4.50**

Add-Chantilly cream 1.00
Chocolate cookie 1.00
Fruit coulis 0.50

DESSERT WINE

'Essensia' Orange Muscat, Quady
24.00 (Bottle) / **6.50** (125ml)

PORT

Cockburn Special Reserve (100ml) **8.00**
Taylor's 10 Yr Old Tawny (100ml) **8.00**

COFFEE LIQUEURS

Calypso Coffee — Tia Maria
French Coffee — Grand Marnier
Italian Classico — Amaretto
Irish Coffee — Irish whiskey
All 4.20

COFFEE

Americano	2.60
Cappuccino	2.90
Espresso	2.60
Flat White	2.90
Latte	2.90
Mocha	2.90
Shot of Flavoured Syrup	1.00

TEA

English Breakfast Organic,
Breakfast Decaf, Earl Grey, Ginger
and Lemongrass, Sencha Green Tea,
Rooibos Original, Peppermint
2.95

HOT CHOCOLATE

Belgian Hot Chocolate
2.90
Served with marshmallows and cream

DESSERT
MENU

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