

CHEF'S HOMEMADE PÂTISSERIE

CLASSIC DESSERTS

**Amaretto & coffee
crème brûlée**
Pistachio biscotti
5.25

**French pastries pudding
diplomate**
Glacé fruits custard
5.25

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

**Jaffa cake ice cream
& chocolate sauce sundae**
Amarena cherries
5.95

**Baked chocolate &
sweet ginger cheesecake**
Jaffa cake ice cream, orange syrup
5.95

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

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

**Mixed Berry Gazpacho
(gf, vegan)**
Vegan vanilla ice cream
5.25

CHEF'S SPECIALITY

Pascal's coffee or tea gourmand
Traditional French dessert, chef's
selection of three mini desserts of the
day, fruit coulis & sauce
8.25

CHEESEBOARD

Chef's selected cheeseboard
Blue stilton, Scottish smoked mature
cheddar, French brie, goats cheese,
apricot chutney, grapes, celery,
seeded biscuit & mini oatcakes
6.95

ICE CREAM

**Porrelli's selection of
ice cream (v) (gf)**
Double Cream Vanilla, Pistachio,
Strawberry, Jaffa Cake,
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
Fruit coulis 0.50

DESSERT WINE

Palazzina Moscato Passito, Italy
22.00 (37.5ml bottle)

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 &
Lemongrass, Sencha Green Tea,
Rooibos Original, Peppermint
2.95

HOT CHOCOLATE

Belgian Hot Chocolate
2.90
Served with marshmallows & cream

DESSERT
MENU

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H
1999

B
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1999