

# CHEF'S PÂTISSERIE

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## CLASSIC DESSERTS

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**Pina Colada Crème Brulee**  
Chocolate pineapple shortbread  
**5.25**

**Bread & French Viennoiserie Pudding (v)**  
Vanilla custard, meringue crumb  
**5.25**

**Red Velvet & Fudge Cheesecake (v)**  
Mixed berries coulis & chocolate cookie  
**5.95**

**Belgian Chocolate  
Truffle Dessert (vegan-gf)**  
Caramel sauce, vegan vanilla ice cream  
**5.25**

**Christmas Pudding (v)**  
Brandy sauce, Jaffa Cake ice cream  
**4.95**

**Continental Cheese Selection (v)**  
Apricot chutney, grapes, celery,  
biscuits, oatcakes  
**6.95**

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## ICE CREAM

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**Porrelli's selection of  
ice cream (v) (gf)**  
Double Cream Vanilla, 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*

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## DESSERT WINE

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Palazzina Moscato Passito, Italy (37.5ml bottle)  
**22.00**

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## PORT

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

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## COFFEE LIQUEURS

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

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## COFFEE

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Americano	<b>2.60</b>
Cappuccino	<b>2.90</b>
Espresso	<b>2.60</b>
Flat White	<b>2.90</b>
Latte	<b>2.90</b>
Mocha	<b>2.90</b>
Shot of Flavoured Syrup	<b>1.00</b>

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## TEA

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

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## HOT CHOCOLATE

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Belgian Hot Chocolate  
**2.90**  
*Served with marshmallows & cream*