Portobello -DESSERT MENU-

£7.10 each

TIRAMISU

Made to a traditional recipe - the original pick me up

MARS BAR CHEESECAKE

You have to try this! (We've lost count of the calories)

LEMON DRIZZLE CAKE

Slices of luscious warm lemon drizzle cake with lemon curd

VANILLA CHEESECAKE

Creamy vanilla cheesecake topped with raspberry coulis

CHOCOLATE FUDGE CAKE

Served either cold with cream, or warm with ice-cream

TRIPLE CHOCOLATE BROWNIE

Best served warm with ice-cream and chocolate sauce

PEARL SUGAR WAFFLE

A warm, buttery waffle with mixed berries and vanilla ice-cream

PROFITEROLES

Served with cream and chocolate sauce

£5.40 each

SORBET OF THE DAY

Please ask a member of staff for today's flavours

ICE-CREAM

3 scoops of any combination;
vanilla
strawberry
chocolate
mint chocolate
raspberry ripple

£7.10

CHEF'S DESSERT OF THE DAY

Please ask a member of staff for today's tempting treat

£8.55

CHEESE AND BISCUITS

A selection of European cheeses served with biscuits and accompaniments

Too full?

Take a look at our hot drink menu on the back

£7.30

AFFOGATO

A traditional Italian dessert of Amaretto (or a liqueur of your choice), a shot of espresso and a scoop of vanilla ice-cream

-COFFEE AND LIQUEURS-

COFFEE

Filter Coffee £2.60
Single Espresso £2.40
Double Espresso £3.10
Cappuccino £2.80
Latte £2.80
Plain Floater Coffee £2.90
Liqueur Floater Coffee £5.20

All of our coffees are also available decaffeinated

LIQUEURS

£3.70 25ML measure £5.20 as a liqueur floater coffee

Tia Maria
Amaretto
Brandy
Kirsch
Dark rum
Drambuie
Jameson's
Grand Marnier
Cointreau
Benedictine
Baileys

TEA

£2.40 each

English Breakfast Decaffeinated

£2.60 each

Red Berries Camomile Green Tea

HOT CHOCOLATE

Hot Chocolate £2.80
Ultimate Hot Chocolate With Cream And
Marshmallows £3.85

DIGESTIFS

£3.70 25ML measure

Limoncello Grand Marnier Grappa Galliano Sambucca

BRANDY, WHISKY AND PORT

House Brandy £3.70
Italian Brandy £4.75
Remy VSOP £5.80
Vintage Port £4.75
12yr old Whisky £5.80