

DESSERT MENU

a

CHOCOLATE VOLCANO [V]	7.00
warm chocolate pudding with a gooey chocolate fondant centre served with pistachio ice cream	
PEACH COBBLER [V]	7.00
cinnamon roasted peaches with a chunky crumble topping, vanilla ice cream and raspberry puree	
PASSION FRUIT ETON MESS [V][GF]	7.00
homemade meringue with fresh passion fruit, mango puree, coconut cream and pineapple, kiwi & blueberries	
DARK CHOCOLATE & CLEMENTINE TORTE [VE]	7.50
served with vegan vanilla ice cream	

LIQUID DESSERTS

	CHOCOLATE ORANGE OLD FASHIONED	9.50
mozart dark chocolate liqueur, triple sec, woodford reserve, chocolate and orange bitters		
	SALTED CARAMEL ESPRESSO MARTINI	8.50
vanilla vodka, kahlúa, salted caramel are mixed with espresso to create this intense pick-me-up!		
	BUTTERSCOTCH CUP	9.00
white chocolate liqueur with cream, caramel and butterscotch. topped with whipped cream and butterscotch sauce		

TEA & COFFEE

TEA	2.75
traditional english, earl grey, green, camomile, peppermint, fruit teas	
AMERICANO	2.75
ESPRESSO	2.75
DOUBLE ESPRESSO	3.00
CAPPUCCINO	3.00
FLAT WHITE	3.00
MACCHIATTO	3.00
CAFE LATTE	3.00

HOT CHOCOLATE

THE WORKS	3.60
chocolate and steamed milk with mini marshmallows and cream	
AFTER EIGHT	4.60
with crème de menthe and baileys	

albert's

STANDISH

DESSERT
MENU

