

RESTAURANT | 8 6 5

DESSERT MENU

The Queens Hotel

DESSERTS

JAMAICAN GINGER TREACLE TART | £7.5

Guinness ice cream

CHOCOLATE ORANGE TRIFLE (VG) | £8

SPOTTED DICK | £7.5

Portsmouth distillery rum custard

PEAR & PLUM PAVLOVA | £7.5

Spiced pear & plum, crème patisserie, Chantilly

SELECTION OF ICE CREAM & SORBET | £6

CHEESE BOARD | £10

Please ask for today's selection

COFFEES

AMERICANO | £2.5

LATTE | 2.8

CAPPUCINO | £2.8

FLAT WHITE | £3

ESPRESSO | £2.5 / £3.5

HOT CHOCOLATE | £3

Please inform your server if you have any allergies or dietary requirements.

RESTAURANT | 8 6 5
DESSERT MENU

The Queens Hotel

PORT AND SWEET

QUADY WINERY - ELYSIUM BLACK MUSCAT | £8.9 (100ml) | £29.5 (375ml)
California, United States of America
Amazing with chocolate and black fruit pudding or cheese

FONSECA – BIN NO.27 RESERVE PORT | £8.9 (100ml) | £35 (750ml)
Portugal
Intense rich fruity nose crammed with
pure blackberry and cassis

COCKTAILS

ESPRESSO MARTINI | £8.5
Vodka, Kablua, vanilla syrup, espresso

THE SOUR KING | £9
Disaronno, Woodford Reserve, fresh lemon juice,
egg white, orange bitters

OLD FASHIONED | £10
Woodford Reserve, brown sugar, bitters

For our wine and spirit list, please speak to your server.

Please inform your server if you have any allergies or dietary requirements.