



JOURNEYS WINE BAR AND RESTAURANT

Dessert Menu



Journeys Homemade Crunchie, Salted Caramel, Honey Roasted Peanuts

Vanilla Ice Cream (D,Sy,P,E) £8.99

Homemade Choux Bun, Coffee Ice Cream, Chocolate Ganache, Hazelnut Crème

Pat, Toasted Hazelnuts(E,D,G,N,Sy) £9.50

Homemade Passion Fruit Mousse With Mango Centre And Coated In White

Chocolate, Sable, Mango Gel and Coconut Sorbet (D,G,Sy,E) £8.99

Cheese Course ; Baked Perlas Blue Cheese, Journeys Crumpet,

Honey and Crispy Walnuts (D,G,N,Sy) £9.99

Coffee And Petit Fours ; Any hot drinks of your choice served with our Homemade

Vanilla Fudge And Dark Chocolate Truffles (SY,D) £6.75

Le Fromage; A plate of 3 carefully selected British Cheeses (D,G) £12.50

Post Dinner Cocktails

Pick your Sour! Please choose from Whisky, Gin, Amaretto or

Spiced Rum £9.99

Side Car: Brandy, Cointreau Lemon Juice £9.00

Journeys Mai Tai: White and Dark Rum, Orange liqueur, Hazelnut Syrup £9.50

White Russian : Vodka, Coffee Liqueur, Fresh Cream £10.50

Coffee

Espresso £2.60

Cappuccino £2.95

Latte £2.95

Flat White £2.95

Americano £2.95

Coffee Liqueur £8.99

Tea

English Breakfast £2.50

Earl Grey Classic £2.50

Traditional Masala Chai £2.90

White Jasmine Dragon Pearls £3.20

Coconut Cream Rooibos £3.20

Jade Green £2.90

Decaf Jasmine Minhou £3.20

Peppermint £3.20

Digestive 25ml £5.50 / 50ml £9.00

Walnut Nocino, Pleasant Land Amaretto, Limoncello, Bailey, Brandy, Cointreau, Tequila
Rose, Calvados, Kahlua

Some of our dishes contain the following allergens: C-Celery, Cr - Crustaceans, D - Dairy,

E - Eggs, F - Fish, L - Lupin, Mo - Mollusc, M - Mustard, N - Nuts, P - Peanuts, SS -

Sesame seeds, Sy - Soya, S - Sulphur, G - Gluten