VENTANA
GRAND CAFE

DESSERT

Served 12.00-21.00 hrs
(Till 22.00 hrs Friday & Saturday)

OCEANA
HOTELS & RESTAURANTS

THE CUMBERLAND
ICON HOTEL - BRASSERIE - LIDO
BY OCEANA

VENTANA
GRAND CAFE

DESSERTS

SALTED CARAMEL CHEESECAKE (V) 10
Candied Pecan, Spiced Apple Compote

FROZEN BERRIES (V) 10
Warm White Chocolate Sauce, Roasted Pistachio

VENTANA CHOCOLATE TORTE 12
Chocolate Mousse, Almond, Cherry Compote

HOMEMADE STICKY TOFFEE PUDDING 10
Toffee Sauce, Vanilla Ice Cream

LOCAL ARTISAN ICE CREAMS & SORBETS

DORSET ICE CREAM (V)
Vanilla / Serious Chocolate / Strawberry / Salted Caramel
Rum & Raisin

SORBET (VG)
Blood Orange / Mango / Coconut

3 SCOOPS 10

SELECTION OF PETIT FOURS & TRUFFLES 7.95

VENTANA CHEESE PLATE (V) 13.95
Isle of Wight Blue, Hampshire Ash, Smoked Applewood Cheese, from the finest artisan cheesemakers in the British Isles.
Served with Homemade Fruit Chutney, Artisan Cheese Biscuits

HOT DRINKS

ILLY BARISTA COFFEE *from* 3.7

TEA 3.7
Herbal / English / Earl Grey / Mint

HOT CHOCOLATE 4.1
Whipped Cream, Chocolate Dust

LIQUEUR COFFEE 10.45
Irish Coffee – Jameson
Baileys Coffee – Baileys
Calypso Coffee – Tia Maria
Parisian Coffee – Hennessy V.S
French Coffee – Cointreau

PORT, DIGESTIFS & BRANDY
Jägermeister 35.0% 25ml 4.7
Limoncello 27.0% 50ml 4.9
Taylors LBV 20.0% 50ml 4.7
Courvoisier 40.0% 25ml 4.7

AFTER DINNER COCKTAILS

ESPRESSO MARTINI 13
Ketel One Vodka, Illy Espresso, Kahlua,
Gomme Syrup

SCREAMING ORGASM 12
Vodka, Baileys, Amaretto,
Fresh Cream

OLD FASHIONED 13
Bulleit Bourbon, Angostura Orange Bitter,
Fresh Orange Peel, Brown Sugar

(V) VEGETARIAN | **(VG) VEGAN** | If you have any dietary requirements or need specific allergen advice, please ask your server.
Alternatively, scan the QR code with your phone for allergen info. A discretionary 12% service charge will automatically be added to your bill.