

Morgans

— RESTAURANT —

Chefs Desserts

Homemade warm double chocolate brownie

with salted caramel ice cream and sticky toffee sauce 7.95

Our own pink gin and tonic cheesecake

topped with raspberries and fresh lemon juice 7.95

Hot traditional sticky toffee pudding

with I.O.W. vanilla bean ice cream and a rich toffee sauce 7.50

Mixed Isle of Wight Ice Cream – please ask waiter/waitress for today's flavours

traditional ice cream made locally on the Isle of Wight using fresh cream,
served with a homemade shortbread 2 scoops 4.50 – 3 scoops 5.50

Mixed Isle of Wight Sorbet – Lemon, Passion Fruit and Raspberry

a delicious selection of palette cleansing sorbets made locally on the Isle of Wight
2 scoops 4.50 – 3 scoops 5.50

Selection of Isle of Wight Cheeses

including I.O.W. Blue, I.O.W. Gallybagger cheddar and I.O.W. Soft, served with a mixture of biscuits,
homemade red onion and plum chutney and grapes. 8.95

Why not add a lovely glass of Taylors port with your cheese?

Morgans Special Liqueur Coffees with Fresh Cream

our special liqueur coffees are hand made the traditional way, using Isle of Wight fresh cream lightly sitting on top

Jamesons Irish Coffee ~ Bailey's Latte ~ Tia Maria ~ Courvoisier French Coffee

All only 5.95

Coffees

We use the finest Italian coffee
~ Lavazza Est.1895

Americano 2.25

Espresso 2.00

Double Espresso 2.50

Cappuccino 2.75

Caffé Latte 2.75

Mochaccino 2.75

Mocha 2.75

Hot Chocolate 2.75

with marshmallows 3.00

Selection of Teas

Pot of Tea 2.25

Earl Grey, Fruit tea, etc. 2.50

After Dinner Drinks 25ml

Courvoisier Cognac 4.00

Baileys (50mls) 4.00

Amaretto 4.00

8 year old Rum 5.00

Drambuie 4.00

Kahlua 3.50

Grand Marnier 4.00

Tia Maria 4.00

Cointreau 4.00

10 year aged Whisky 5.00

20 year Armagnac 8.00

Limoncello 3.50