



DRINKS
MENU





PEGGY PORSCHEN®
CHELSEA

Select from our carefully curated drinks menu designed to complement the fresh flavours found throughout our classic and seasonal cake menu.

From our bespoke blend teas & infusions to our playful coffee art and special-edition cocktails there's something to refresh all taste buds.

HOUSE COCKTAILS & COOLERS

SPARKLING BERRIES

Refreshingly sweet and fizzing
with fresh berry flavours.

Chambord mixed with
home made mixed berry granita,
topped up with Prosecco.

£11.50

BANOFFEE

Sweet, creamy, rich and
very, very yummy.

Just like our very popular
classic cupcake of the same name.

Vodka, Baileys, coffee liqueur,
caramel syrup, fresh banana,
vanilla custard and
a sprinkling of cocoa.

£12.50

RHUBARB PINK GIN SOUR

Summer Special Edition

Summer in a glass. Ludlow's Hibiscus,
Orange and Pink Peppercorn Gin,
home made rhubarb syrup,
fresh lemon juice and egg white.
Topped with a rhubarb garnish.

£12.50

PEGGY'S WHITE PEACH BELLINI

A nod to the 2007 wedding drink
of Peggy Porschen Cakes founders
Peggy Porschen & Bryn Morrow.
Champagne, white peach puree
and lemon juice.

£13.50

For additional information on allergens, or special dietary requirements,
please speak to a Manager before ordering.
A discretionary 12.5% service charge will be added to your bill.

CHAMPAGNES & PROSECCO

PROSECCO

PROSECCO EXTRA DRY
MILLESIMATO, COLSALIZ
Very aromatic with a remarkable,
intense flavour.

Bottle £37.50

CHAMPAGNE

CANARD DUCHÊNE
CUVEE LEONIE BRUT N.V
Elegant, fresh aroma with notes of exotic fruits,
gingerbread and dried flowers.

Glass £11.50 | Bottle £45.00

CANARD DUCHÊNE
CUVEE LEONIE ROSE BRUT N.V
Aromas of fresh and floral fruits with a
hint of delicate spice.

Glass £12.50 | Bottle £55.00

CANARD DUCHÊNE CHARLES VII
BLANCS DE NOIRS BRUT N.V
Aromas of preserved and stewed fruits,
enhanced by a hint of exquisite pear.

Bottle £85

CHARLES VII
SMOOTH ROSE
Delicate notes of red berries
including raspberries.

Bottle £95.00

**Served in
a 125ml measure**

WHITE WINE

BRUNO ANDREU, LANGUEDOC 2017

SAUVIGNON BLANC AROMATIC,
Very fresh and ripe with exotic passion fruit
flavours and mango aromas.

CHARDONNAY AROMATIC,
Floral and peach flower aromas, slightly oaky.

Glass £6.50 | Bottle £22.50

CHENIN BLANC, CANNONSBURG,
SOUTH AFRICA 2017

Crisp, zesty and full of fruit.

Glass £6.75 | Bottle £25.50

GAVI DOCG, TENUTA SAN LORENZO 2017

White peach, key lime, yellow apple
and papaya flavours with herbal notes
of sage and thyme.

Bottle £37.50

SAUVIGNON BLANC, MOUNT VERNON,
MARLBOROUGH NZ 2017

Passion fruit, herbaceous and citrus notes.

Bottle £38.50

PETIT CHABLIS, DOMAINE DU CHARDONNAY 2017

Crisp with lemony and floral aromas.

Bottle £47.50

SANCERRE LES CAILLOTES,
JEAN MAX ROGER 2017

Scents of peony rose opening up to fruitier notes of
mango and lemon tart with a touch of meringue.

Bottle £55.00

MEURSAULT LES VIREUILS,
DOMAINE DUPONT FAHN 2017

Aromas of lemon and cloves with floral flavours.

Bottle £75.00

ROSÉ WINE

GRENACHE ROSÉ, AROMATIC BRUNO ANDREU,
LANGUEDOC 2017

A well balanced wine with fresh strawberry fruit flavours.

Glass £6.50 | Bottle £22.50

LES AGASSES DE VAL JOANIS,
PAYS DE MEDITERRANEE 2017

A delightfully crisp and fruity rosé with notes
of citrus fruit and red berries.

Bottle £32.50

A discretionary 12.5% service charge
will be added to your bill.

RED WINE

CABERNET SAUVIGNON
AROMATIC, BRUNO ANDREU,
LANGUEDOC 2017
Sweet peppery aroma with vanilla
and blackcurrant notes.

Glass £6.50 | Bottle £22.50

COTES DU RHONE,
DOMAINE DE L'OLIVIER 2016
Deep red with blackberry aromas.

Bottle £27.50

PINOT NOIR, LAWSON DRY HILLS,
MARLBOROUGH 2016
Red berry fruit and floral aromas with flavours
of red cherry and subtle oak.

Bottle £35.50

FLEURIE LES GRANITS ROSES, DOM.
JEAN MARC LAFONT 2016
Dark ruby red with floral violet
and iris aromas.

Bottle £45.00

NUITS SAINT GEORGES VIEILLES
VIGNES, DOM. RION 2014
Deep red with flavours of black cherry
and blackcurrant.

Bottle £85.50

DESSERT WINE

MUSCAT DE RIVESALTES, DOM. LERYS
Very fruity and well balanced.
Like eating fresh grapes from the vine.

Glass £6.50 | Bottle £29.50

TOKAJI LATE HARVEST,
DORGO VINEYARD,
DISZNOKO 2016
Yellow plums, nectarines, stones
and citrus fruits on the nose with
spicy and vegetal hints

Glass £8.50 | Bottle £42.50

**White, Rose & Red wines
served in a 150ml measure**

**Dessert wine served
in a 100ml measure**

TEAS & INFUSIONS BESPOKE BLENDS

CHELSEA FLORAL ROSE*

A relaxing herbal infusion of rosehip, rose petals, linden blossom & lavender

BELGRAVIA BREAKFAST

A full-bodied blend of North Indian & Kenyan Leaves

EARL GREY & ORANGE

A citrusy blend of Sri Lankan black tea, bergamot, orange peel & orange flowers

VANILLA ROOIBOS

A red rooibos blend with sweet vanilla & smooth cocoa shells, naturally low in caffeine

JASMINE BLOSSOM

A light yet aromatic blend of Chinese green tea & perfumed jasmine flowers

SUMMER BERRY*

Juicy raspberries, sweet apple, delicate rose-hip, tangy hibiscus & lemon verbena

PEPPERMINT*

An invigorating classic tea with a cooling mint flavour, ideal as a post-indulgence refreshment

GREEN TEA

An intricate, full-bodied Chinese Yunnan tea, both rich & delicate in taste

TEA FOR ONE £3.50

TEA FOR TWO £4.95

* NATURALLY CAFFEINE FREE

All our dairy milk is organic.

Almond, Oat, Soya & Coconut milk available on request.

COFFEE & HOT DRINKS

ESPRESSO

Single | **£2.40** Double | **£3** Macchiato | **£3**

AMERICANO | **£3.60**

CAPPUCCINO | **£3.60**

LATTE | **£3.60**

MOCHA | **£4.20**

HOT CHOCOLATE | **4.75**

Homemade with Mini Marshmallows (NSV)

BABYCCINO | **£1.95**

Mini hot chocolate with frothed
milk & cocoa dusting

CHAI LATTE | **£4.20**

COFFEE SYRUP

Caramel, Vanilla, Cinnamon, Hazelnut (N) | **£0.35**

COLD DRINKS

ICED LATTE | **£3.60**

ICED MOCHA | **£4.20**

ORANGE JUICE | **£4.50**

Freshly Squeezed

APPLE OR PEAR JUICE | **£3.80**

FRENCH LEMONADE | **£4.20**

Pink, lemon or orange

MINERAL WATER | **£2.40**

Still or Sparkling

COCA COLA | **£3**

Regular or Diet

(NSV) NOT SUITABLE FOR VEGETARIANS (N) CONTAINS NUTS
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Please visit us again
and follow our
'world of prettiness'



@peggyporschenofficial

OUR LOCATIONS

PEGGY PORSCHEN BELGRAVIA

116 EBURY STREET, LONDON SW1W 9QQ
(CAFÉ, TERRACE & TAKE AWAY)

PEGGY PORSCHEN CHELSEA

219 KING'S ROAD, LONDON SW3 5EJ
(CAFÉ, LOUNGE, SALON, BAR,
PRIVATE EVENTS & TAKE AWAY)