



**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

#### **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

### 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

### SUGAR PLUM\*

A warming fruit infusion rounded with cinammon spice in a plush purple colour.

**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  
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.



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)