Les Desserts £6.00

Crepe Suzette A La Française

A must dessert in a French restaurant consisting of thin pancakes served with a sugary orange & Grand Marnier sauce, accompanied by an orange & Cointreau ice cream

Crémeux Au Gingembre

A smooth rich dark chocolate cream set in a triple chocolate cup with ginger crème fraiche, served on a crunchy ginger granola with a crispy chocolate tuile

Gâteau Paris-Brest

Choux pastry ring filled with a praline crème pâtissière, topped with salted caramel sauce & caramelised hazelnuts, set on an apple compote

Sticky Toffee Pudding

Traditional, but very good (my wife told me so) sticky toffee pudding served with honeycomb ice cream & toffee sauce

Crême Brulée (Gluten Free without the biscuit)

Traditional creme brulée, flavoured with vanilla, accompanied with a red fruit compote & a homemade shortbread biscuit

Panier De Glaces Maison

Brandy snap basket filled with a selection of three flavours of farm produced ice cream, garnished with fruit & a fruit coulis

Tarte A La Rhubarbe Et Crème Anglaise

A traditional baked custard tart served with pink Yorkshire rhubarb

Panacotta A La Vanille Et Bananes Caramélisées (Gluten Free without the tuile)

A creamy vanilla panacotta topped with caramelised bananas, drizzled with a rum syrup & served with an almond tuile

La Spécialisée

Ask for today's special

Assiette Chocolaterie

Chocolate platter for the chocolate lover consisting of chocolate tart, chocolate ice cream & a profiterole filled with vanilla ice cream, chocolate sauce & a chocolate lassie

Les Glaces Et Sorbets

Ask for today's selection of ice creams or sorbets

Assiette Gourmande (£3.50 Extra)

Come on spoil yourself with a selection of five of our sweets on one plate!!

Plateau De Fromages (£3.00 Extra)

Platter of all our cheese, served with cheese biscuits & preserved fruits

Le Fromage

Choose one from our selection of cheeses, ask for today's selection

Dessert Wine: Pacherenc Du Vic Bilh Plaimont £5.95 (70ml) £9.00 (125ml)

Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted