

## **Les Desserts £6.00**

### **Clafoutis Aux Abricots**

A French classic dessert of a soft baked custard flan base with apricots,  
served warm with hazelnut ice cream

### **Crèmeux Au Gingembre (Gluten free)**

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 Opera 'La Bohème'**

Our homemade Opera cake consisting of layers of almond sponge, coffee buttercream &  
chocolate ganache, accompanied by espresso ice cream

### **Sticky Toffee Pudding**

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

### **Crème 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

### **Pannacotta Aux Groseilles A La Fleur De Sureau**

A light elderflower pannacotta set over a gooseberry compote,  
served with a slice of homemade lemon drizzle cake

### **Vacherin A La Fraise (Gluten free)**

A frozen dessert of layers of meringue, strawberry sorbet & white chocolate ice cream,  
served with fresh summer berries & a fresh strawberry soup

### **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**