

Les Desserts £6.00

Le 'Bread & Butter Pudding'

Homemade bread & butter pudding made with brioche, served with toffee sauce & rum & raisin ice cream

Crumble Aux Prunes

Plums cooked in mulled wine topped with a butter crumble & served with clotted cream 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 brulee, flavoured with vanilla, accompanied with a clementine 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

La 'Chocolate Brownie'

A homemade warm chocolate brownie cake served with a red fruit compote & vanilla ice cream

Tarte Aux Poire Et Amandes

A homemade almond frangipane tart topped with poached pear & accompanied by Amaretto ice cream

Panacotta Creme Irlandaise (Gluten Free without the biscuit)

A velvety smooth Baileys Irish Cream panacotta with a coffee glaze, served with a homemade florentine biscuit

La Specialitee De Jour

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