

## **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

### **Gateau Paris-Brest**

Choux pastry ring filled with a hazelnut praline crème pâtissière, drizzled with a salted caramel sauce & topped with caramelised hazelnuts

### **Sticky Toffee Pudding**

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

### **Crème Brulée**

Traditional creme brulee, 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 fresh fruits & a fruit coulis

### **Chocolat Et Fruits De Passion (GF)**

A dark chocolate cannelloni filled with a smooth chocolate & passionfruit cremeux, garnished with exotic fruits & a refreshing passionfruit sorbet

### **Rhubarbe Frangipane (GF)**

A moist almond frangipane sponge topped with poached pink Yorkshire rhubarb, served with white chocolate ice cream

### **La Spécialité De Jour**

Ask for today's special dessert

### **Souffle Au Citron**

A refreshing chilled lemon souffle, accompanied by a home-made lemon financier cake, fresh raspberries & tangy lemon curd  
(Contains Gelatine)

### **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**

**Vegan desserts available, please ask a member of staff for details**