# Les Desserts £6.50

### Tarte Au'Bakewell'

Almond bakewell tart topped with fresh figs oven baked & served warm with clotted cream 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

## **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

# **Sticky Toffee Pudding**

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

# **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

## Crème Brulee (GF)

Classic crème brulee, accompanied by a plum compote & garnished with a homemade shortbread biscuit

### Poire Belle Hélène (GF)

A twist on a French favourite: A vanilla poached pear served with smooth chocolate cremeaux, chantilly cream, accompanied by a crispy almond tuile

## **Speciale Du Jour**

Please ask for today's dessert special

#### **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

#### **Les Glaces Et Sorbets**

Ask for today's selection of ice creams or sorbets (Ice creams: Vanilla/Chocolate/Strawberry/Honeycomb/Rum & Raisin/Orange & Cointreau or Clotted Cream)

(Sorbets: Lemon/Mango/Passionfruit or Raspberry)

## **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)

A platter of a selection of cheeses, served with cheese biscuits & fruit

# Le Fromage

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

Please ask for additional gluten free & vegan dessert dishes available Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted

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

## **SELECTIONS DE CAFES**

Filter Café £2.20 Americano £2.40 Cappuccino £2.60 Latte £2.70 Espresso £2.20

Double Espresso £3.50 Floater £3.20 Liqueur Café £5.00

(All coffees available in decaffeinated)

Tea/Decaffeinated Tea £2.15 Herbal Teas £2.20