Les Desserts £6.00

Panna cotta Au Gingembre Et Rhubarb Rose

Smooth ginger panna cotta served with a Yorkshire pink rhubarb compot & home made shortbread biscuit

Tarte Au Citron

A homemade creamy chilled lemon tart topped with a soft Italian meringue, garnished with a plum & sloe gin coulis

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

Bavarois Au Chocolat Et Rhum

Chocolate bavarois flavoured with spiced rum on a light sponge base, accompanied by a tangy passion fruit curd

Frangipane Aux Figues (Gluten free)

A light almond frangipane sponge topped with fresh figs & flaked almonds accompanied by clotted cream ice cream

Baileys Cheesecake

A smooth Baileys cheesecake on a Amaretti biscuit base, simply served with a coffee crème anglaise & a homemade florentine biscuit

La Specialitee De Dessert

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