

Les Desserts £6.95

Tourteau Fromage

Amaretto Cheesecake set on a crunchy amaretti biscuit base,
accompanied by a tangy apricot marmalade

Gateau Choux Aux Saveurs

Choux pastry ring filled with vanilla crème pâtissière & Summer berries,
drizzled with a white chocolate glaze

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 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
syrupy orange & Grand Marnier sauce, accompanied by an orange & Cointreau ice cream

Crème Brulee (GF without the biscuit)

Classic crème brulee, accompanied by a fresh strawberry jam
& garnished with a homemade shortbread biscuit

Fondant Au Chocolat (Please allow 10mins)

Oven baked hot chocolate fondant sponge, with a soft chocolate centre,
served with clotted cream ice cream & a black cherry compote

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

Gateau Fondant Aux Poires (G/F)

A homemade pear & ginger cake served with salted caramel

Crumble Aux Fruits (Vegan)

A Summer fruit crumble with a crunchy nut topping served with vegan vanilla ice cream

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

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 (50ml) £9 (125ml)

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