

# Les Desserts £6.95

## La "Treacle Tart"

One of my favourite English puddings! Homemade treacle tart served warm simply served with strawberry & 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, ferero rocher ice cream & a profiterole filled with vanilla ice cream, topped with chocolate sauce & a warm 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 Mariner sauce, accompanied by an orange & Cointreau ice cream

## Crème Brulee (GF without the biscuit)

Classic crème brulee, accompanied by a fresh finely diced pineapple, mango, kiwi & red currant salad bound with a mango coulis, garnished with a homemade shortbread biscuit

## Bavarois au Chocolat Au Coulis De Framboise

A light chocolate mousse bavarois with a hint of Cognac set on a crushed Amaretto biscuit, served on a pool of fresh raspberry sauce & topped with an old fashion crème Chantilly

## 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

## Gâteau Fondant Aux Poires (G/F)

A homemade pear, almond & ginger cake drizzled with salted caramel served with vanilla ice cream

## Crumble Aux Fruits

Autumn Bramley apple & blackberries stewed with vanilla topped with a flaked almond crumble, served with clotted cream ice cream

\*Can be made to vegan , please advise\*

## 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/Passion fruit 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