

Les Desserts £6.95

Mon 'Bread & Butter' Pudding

My way of making bread & butter pudding, made from brioche,
served with a toffee sauce & rum & raisin ice cream

Tarte Au Citron

A homemade creamy chilled lemon tart topped with a soft Italian meringue,
served with raspberry sorbet

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

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 red fruit compote, garnished with a homemade shortbread biscuit

Gâteau Au Fromage Tiramisu

A smooth Tia maria cheesecake set on a Amaretti biscuit base, dusted with cocoa powder,
finished with a warm chocolate sauce

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 Cerise (G/F)

A homemade cherry, almond & ginger cake served warm with a
black cherry compote & vanilla ice cream

Crème Chocolat Au Poire

A rich creamy chocolate crémeux presented on a bed of chocolate soil, served with a
praline Chantilly cream & a caramelised pear, garnished with an almond & pistachio tuile

Crumble Aux Rhubarbe

Yorkshire pink rhubarb 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 £2.50 Americano £2.70 Cappuccino £2.90 Latte £2.90 Espresso £2.50

Double Espresso £3.60 Floater £3.20 Liqueur Café £5.50

(All coffees can be served decaffeinated)

Tea/Decaffeinated Tea £2.40 Herbal Teas £2.50