

Les Desserts £7.25

Sticky Toffee Pudding

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

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

Panna Cotta Chocolat Blanc Et Poire

A light vanilla & white chocolate panna cotta, topped with a smooth rich chocolate cremeaux, garnished with a honey tuile & a pear & rum caramel 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

Gâteau Fondant Aux Cerise (G/F)

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

Gateau Paris-Brest

Choux pastry ring filled with a hazelnut praline crème pâtissière, garnished with a luxurious hot chocolate sauce

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 (70ml) £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