

## Les Desserts £8

### Sticky Toffee Pudding

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

### Crepe Suzette A La Française

A must have dessert in a French restaurant consisting of thin pancakes served with a sugary orange & Grand Marnier sauce, accompanied by an orange & Cointreau ice cream

### Financier Au Figs (GF)

Homemade pistachio financier cake served on bed of granola, with roasted figs & a fig compote, served with a honey & yoghurt ice cream

### Crème Brulee (GF without the cake)

Classic crème brulee, accompanied by a fruity, lemon shortbread biscuit

### Roulade Meringue De Rachael

A homemade meringue roulade filled with a vanilla Chantilly cream, served with raspberry sorbet, dressed with a lemon curd & a raspberry coulis

### Choux Au Cremeux Au Chocolat

A large Choux pastry bun, topped with a craquelin & filled with a beautiful smooth chocolate crèmeux, presented on a pool of passion fruit & rum coulis

### Tarte Au Caramel Au Beurre

A homemade butterscotch flan tart, set on a caramelised pear compote, served with vanilla ice cream

### 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 a fruit coulis

### 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

### Crumble Aux Pommes & Mures

Homemade crumble of apple & black berries cooked with vanilla, simply served with clotted cream ice cream

(DF & GF version available, please advise)

### Les Glaces & 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 (£3.95 Extra)

Come on spoil yourself with a selection of five of our sweets on one plate!!

### Plateau De Fromages (£3.95 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)**

### SELECTIONS DE CAFES

Filter Café £2.60   Americano £2.80   Cappuccino £2.95   Latte £2.95   Espresso £2.60  
Double Espresso £3.75   Floater £3.50   Liqueur Café £5.75 (All coffees can be served decaffeinated)  
Tea/Decaffeinated Tea £2.40   Herbal Teas £2.50