

Les Desserts £8.25

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 Aux Cerises (GF)

Homemade frangipane financier cake presented on a bed of granola, accompanied by a black cherry compote flavoured with Kirsh, served with a yoghurt ice cream

Crème Brulee (GF without the cake)

Classic crème brulee, served with a fruity, lemon shortbread biscuit

Roulade Meringue De Rachael

A homemade meringue roulade filled with a Mascaponne & vanilla cream, served on a bed of red fruit salad & raspberry sorbet

Les Trois Choux Aux Trois Saveurs

Homemade choux pastry buns, topped with a craquelin & filled with a smooth chocolate, pistachio & hazelnut crémeux, presented on salted caramel with a finely diced pear

Tarte Sucree

A homemade treacle tart served slightly warm, set on an apricot jam, served with beautiful clotted 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 De Rhubarbe Rose De Yorshire

Succulent homemade crumble of Yorshire pink rhubarb cooked with vanilla, simply served with stem ginger 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

Please ask for gluten free & vegan desserts

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 £6.75

(All coffees can be served decaffeinated) Tea/Decaffeinated Tea £2.40 Herbal Teas £2.50