

Les Desserts £8.25

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

Crème Brulee (GF without the cake)

Classic crème brulee, served with a crunchy Brittany biscuit

Gateau Paris-Lynn

Choux pastry, topped with a craquelin & filled with a hazelnut praline cream, drizzled with a salted caramel sauce, garnished with caramelised hazelnuts

Tarte Au Citron Meringuer

A slice of chilled lemon tart topped with caramelised whipped Italian meringue, served on a bed of raspberry coulis & a refreshing raspberry sorbet

Roulade Aux Chocolaté (GF)

Home made chocolate sponge roulade filled with a vanilla mascarpone cream, presented on a passion fruit curd & chocolaté soil, served with passion fruit sorbet

Crumble De Rhubarbe

Succulent homemade crumble of rhubarb cooked with vanilla, simply served with stem ginger 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 or sorbet (choices below), garnished with a fruit coulis

Assiette Chocolaterie

Chocolate platter for the chocolate lover consisting of chocolate tart, ferrero rocher ice cream & a profiterole filled with vanilla ice cream, topped with chocolate sauce & a warm chocolate lassie

Frangipane Tiède Aux Prunes & Armagnac (GF)

Slice of warm frangipane accompanied by a compote of cooked plums, flavoured with a dash (a large one!) of Armagnac, simply served with pistachio ice cream

Sticky Toffee Pudding

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

Les Glaces & Sorbets

(Ice creams: Vanilla/Chocolate/Strawberry/Honeycomb/Rum & Raisin/
Stem Ginger/Ferrero Roche/Orange & Cointreau or Clotted Cream)

(Sorbets: Lemon/Mango/Passion fruit or Raspberry)

Assiette Gourmande (£4 Extra)

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

Plateau De Fromages (£4 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 £2.90 Cappuccino £3.20 Latte £3.30 Espresso £2.50

Double Espresso £3.80 Floater £3.50 Liqueur Café £7.00

(All coffees can be served decaffeinated) Tea/Decaffeinated Tea £2.50 Herbal Teas £2.60