

DESSERTS

Passion fruit crème brûlée	5.00
Chocolate fondant, vanilla ice cream (allow 12 minutes)	6.50
Chocolate fondue-selection of fruits (for 2 people)	12.00

*Our ice cream comes from **La Gelatiera** hand-made Italian artisan based in Covent Garden
£2 each*

Ice cream

Vanilla
Pistachio
Yoghurt & raspberry swirl

Sorbet

Chocolate

Cheese ice cream

*Ricotta, candied fruits, dark chocolate.
St Nicolas de la Dalmerie and honey.
Cornish blue and caramelised walnuts.
per scoop £2.50
tasting £6*

HOT DRINKS

COFFEE

Our coffee blend is from India, Colombia, Guatemala and Congo

Espresso	1.70
Double Espresso	2.20
Americano	1.90
Macchiato	1.90
Double Macchiato	2.20
Cappuccino/Latte	2.50

TEA

English breakfast, Green Tea	1.90
Earl Grey, Camomile	1.90
Fresh Mint	2.40

GOURMANDISES

Café gourmand

*Mini desserts selections
+ any hot drinks*

6.80

Wine gourmand

*Mini desserts selections
+ a glass of Jurançon or
of Calvados*

9.50

SWEET & FORTIFIED WINES

	Glass 100ml	Bottle
Jurançon, Clos Thou, South West France 2011 - 375ml	7.90	35.00
Banyuls 'Gaby', 8 years old Vial Magneres, Roussillon NV 750ml	7.90	40.00
Porto Late Bottle Vintage, Niepoort, Portugal 2008	7.80	28.50

DIGESTIVES

ARMAGNAC glass 50ml

Baron de Sigognac VSOP, Bas Armagnac	6.90
Baron de Sigognac 1972, Bas Armagnac	12.00

CALVADOS glass 50ml

Château Berneroy Fine – Pays d'Auge	5.90
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COGNAC glass 50ml.

Maxime Trijol, VSOP, Grande Champagne 1er cru de Cognac (Charente)	8.90
François Voyer_XO, Grande Champagne 1er cru de Cognac (Charente)	14.00

EAUX DE VIE & LIQUEURS

Distillerie artisanale Monsieur Laurent Cazottes from Midi Pyrénées

Liqueur de Prunelle (Sloe) 18%	50ml	7.00
Liqueur de Coing sauvage (Wild Quince) 18%	50ml	7.00
Goutte de Poire Williams (Pear) 45%	25ml	7.00
Goutte de Reine-Claude (plum) 45%	25ml	7.00