

# Nos Desserts

Frangipan a la pistache et framboise 6.45  
Baked pistachio & raspberry frangipan  
raspberry cream & jelly

Crème brûlée a la citronnelle 5.95  
Lemongrass burnt cream, lemon drizzle cake,  
Limoncello shot

Chocolat mi-cuit 6.45  
Chocolate & caramel fondant,  
vanilla pod ice cream,  
Cordillera Colombian single estate  
chocolate 70% cocoa  
BAKED TO ORDER - ALLOW 15 MINUTES

Tarte au chocolat, glace a l'orange 5.95  
Chocolate tart, marmalade ice cream, orange

Tarte aux Mirabelle 5.95  
Mirabelle tart, creme Anglaise



Assiette de desserts 11.95  
Mini versions of all the above  
with two spoons to share

Trio de poire 6.45  
Caramelised pear panacotta, pear crumble,  
jelly, sorbet, Chocolat pear, pear ice cream

# Selection de Fromages

## Morbier

Morbier is an aromatic mild French pasteurised cow's milk cheese, defined by the dark vein of vegetable ash streaking through it middle. Today, the ash is purely decorative. Morbier is traditionally produced in Franche-Comté.

## Roquefort

cheese made from unpasteurised ewes' milk. It's matured in ancient caves in a village called Roquefort-sur-Soulzon and takes three months to ripen. The result is a semi-soft, crumbly, white cheese with blue-green veins and a sweet, tangy flavour

## Tommes de Savoie

An unpasteurized cow's milk cheese from the mountaineous areas of the Savoie region of France, adjacent to Italy. Creamy with a light nutty flavour.

## Gaperon

Gaperon is a French cheese which has been produced for over 1200 years in the Auvergne Region. It is a cow's milk cheese flavoured with cracked peppercorns and garlic.

### Harrogate Blue

Harrogate Blue is a soft and luxuriously creamy cheese delivering a mellow blue flavour with a hint of pepper to finish, created especially for our beloved town and made in Thirsk, North Yorkshire.

### Munster d'Alsace

A strong tasting, soft cheese made mainly from milk from the Vosges, between Alsace & Lorraine.

### Camembert

Camembert is a soft cows' milk cheese with a furry white rind speckled with beige, and a creamy, pale interior. Usually made from raw milk, but most Camemberts are now pasteurised.

Served with walnut bread, grapes,  
red wine jelly & celery

Additional Glass of port 4.50

A selection of 4 cheeses 6.95

Additional cheese 1.50

# Drinks

Port	4.50
Cognac 'Chateau de Beaulon' 7 years old single estate Cognac	4.95
Armagnac 'Chateau De Laubade' V.S.O.P	5.45
Couvoisier Cognac	4.45
Dessert Wine	
Pineau Des Charentes, Muscat	5.50
Selection of Coffees & Teas with petit four	2.20
Liqueur coffee	5.95
Cointreau, Grand Marnier	4.25
Baileys, Tia Maria	4.25
Disaronno, Drambuie	4.25