

## Desserts

### **Dessert du jour**

Bread and butter pudding served with fresh custard

### **Tarte au citron**

Fresh lemon tart served with red fruits coulis, lemon sorbert

### **Tarte Tatin, glace caramel salé**

Caramelised apple tart tatin served with salted caramel ice cream

### **Crumble pommes et fruits rouges**

Apple and red fruits crumble served with vanilla ice cream

### **Crème brûlée à la Vanille**

Classic Vanilla crème brûlée

### **Mousse au chocolat noir et crème Chantilly**

Chocolate mousse served with Chantilly cream

### **Selection gourmande**

Selection of desserts (Creme brulee, chocolate mousse, red fruits cream)

### **Sélection de fromages**

Cheese selection

## Sweet Wines

-Monbazillac Jour de fruit France	(125 ml) £ 6.50	(375 ml) £ 18.50
-Banyuls Clos des Paulilles	(125 ml) £ 7.50	(500 ml) £ 29.00
-Muscat de Saint Jean Minervois	(125 ml) £ 8.25	(500 ml) £ 32.00
-Noble One De Bortoli Botrytis semillon 2007 (Australia)		(375 ml) £ 58.00
-Château D'Yquem 1996 Premier cru supérieur Sauternes		(750 ml) £420.00

## Port, Digestifs and whisky

First estate Reserve Port 20 % abv	(50 ml) £ 3.70
Taylor's late bottled vintage Port 2007 20 % abv	(50 ml) £ 5.20
Courvoisier Cognac VS 40 % abv	(25 ml) £ 3.20
Armagnac V.S Marquis de caussade 40 % abv	(25 ml) £ 4.60
Bas Armagnac Baron de Sigognac 10 ans d'âge 40 % abv	(25 ml) £ 5.60
Calvados grand solage 40 % abv	(25 ml) £ 4.60
Poire Williams eau de vie 40 % abv	(25 ml) £ 4.60
Fine Champagne Cognac <b>X.O</b> excellence Rémy martin 40 % abv	(25 ml)£12.10
Scotch whisky <b>Single Malt</b> , Talisker, Glenfiddich, Laphroaig	(25 ml) £ 5.10
Blended Scotch Whisky Black Label 12 years old 40% abv	(25 ml) £ 5.10

## Coffee and tea

Black, espresso £ 2.00 White coffee, Cappuccino or Double espresso £ 2.25   Liquor Coffee £ 5.00  
Tea Pot "English Breakfast", Earl Grey, Herbal tea (Peppermint- Verbena- Camomile- Lime) £ 2.25