

Desserts et fromages

Tarte au citron 5.25

Caramelised lemon tart with raspberry sorbet

Gateau au miel 4.95

Warm Burgundian sticky honey pudding with double ginger ice cream; French regional classic

Crème brûlée 5.25

Flavour of the day

Délice au chocolat 5.25

Warm chocolate torte served with blackcurrant ice cream and pouring chocolate

Café gourmand 6.95

Mini portions of our favourite desserts and espresso coffee

Available without coffee for 5.95

Glaces et Sorbets 4.95

Strawberry, vanilla, chocolate or caramel ice cream. Sorbet choices include apple and Calvados, pink grapefruit and raspberry and blackcurrant

Plateau de Fromages

Any three 5.50 or all five 7.95

Our selection of rustic French cheeses for you to choose from, served with biscuits, celery and red onion confiture

Brie de Nangis

Creamy and smooth with a slightly chalky centre that becomes runny with age.

Pairs well with Sauvignon Blanc and Merlot

Tomme de Savoie

A semi-hard cow's milk cheese, with a delightful nutty flavour and smooth taste that melts in your mouth

Fourme d'Ambert

A rich and creamy blue cheese from the Auvergne region of France

Sainte Maure

A goat's cheese that's slightly acidic but also buttery and smooth. A lovely companion to many white wines

St. Marcellin

Mild, creamy and nutty in flavour. So young and tender that it's generally packaged in a small terracotta pot



Boissons pour finir

Vins pour les desserts

Pacherenc Domaine Capmartin 3.95

South Western France 2011 13.5% (100ml)
Elegant exotic fruit aromas intermingled
with intense honey and light spice from
this wonderful biodynamic family estate

Sauternes, Clos Dady 6.50

Bordeaux, France 2009 14% (100ml)
Classic sweet apricot, roasted nut and
marmalade flavours perfectly balanced
by a zesty, lime rind acidity

House Port Cockburns 2.50

Symington Family Estates, Vinhos LDA,
Porto, Portugal 20% (50ml)
A great all-rounder with all cheeses

Quinta Do Crasto 24.50 / 3.25

Late bottled vintage port, Duoro,
Portugal 2006 19% (750ml/50ml)
Intense, powerful and peppery port.
Ripe flavours of raisins and dried figs

Liqueurs

Amaretto, Cointreau, Drambuie, Tia Maria,
Grand Marnier, Sambuca, Benedictine,
Chambord Raspberry liqueur (25ml) 3.50
Baileys (50ml) 3.50

Digestifs

Martell brandy (25ml) 2.95
Martell VSOP brandy (25ml) 4.25
Château du Breuil Calvados (25ml) 3.50
Janneau Armagnac VSOP brandy (25ml) 3.75
Remy Martin VSOP brandy (25ml) 4.50

Boissons chaudes-café

Café de Filtre 2.05

Latté 2.35

Americano 2.05

Espresso 1.75

Double Espresso 2.05

Cappuccino 2.10

Machiato 1.75

Floater Coffee 2.05

Liqueur Coffee 4.70

Choose from Amaretto, Tia Maria,
Cointreau, Drambuie, whisky,
brandy or Baileys

Hot Chocolate 2.20

Traditional Tea 2.00

Herbal Tea 1.95

Choose from Earl Grey, green,
peppermint, camomile or fruit tea

