

Les Desserts £8.75

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 pistachio financier cake

Mon 'Bread & Butter' Pudding

My way of making bread & butter pudding, made from brioche, served with a toffee sauce & rum & raisin ice cream

Gateau Paris-Lymm

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

Roulade Meringue De Rachael (GF)

A homemade meringue roulade filled with a vanilla Chantilly cream, served with raspberry sorbet, dressed with lemon curd & a red fruit compote

Crumble Fruits D'Automne (GF option available, please advise)

Succulent homemade crumble of plum, apple & rhubarb cooked with Armagnac, simply served with vanilla ice cream

Special 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

La 'Bakewell Tart'

Slice of warm pastry tart filled with a raspberry jam, frangipane & topped with flaked almonds, served with clotted cream ice cream & raspberry coulis

Sticky Toffee Pudding

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

Les Glaces & Sorbets

(Ice creams: Vanilla/Chocolate/Strawberry/Honeycomb/Rum & Raisin/Pistachio 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

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

IMPORTANT! All foods supplied may contain NUTS & SEEDS, please INFORM US of any food ALLERGIES or INTOLERANCES so dishes can be adjusted