

Les Desserts £8.95

Tarte Sucre

Homemade warm treacle tart, served with raspberry ripple ice cream & a fruit coulis

Gateau Paris-Lymm

Homemade Choux pastry profiterole topped with a brown sugar craquelin & filled with a light hazelnut praline crème pâtissière, set on a pool of creme anglaise, garnished with caramel & hazelnuts

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

Frangipane Aux Friutes Rouge & Glace Pistache

Our homemade almond & stem ginger frangipane, served slightly warm, accompanied by a red fruit compote & pistachio ice cream

Assiette De Pomme

An apple platter consisting of, an apple & custard tart, a mini apple crumble & a spiced apple lassie, served with vanilla ice cream & a Calvados crème anglaise

Sticky Toffee Pudding

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

Crème Brulée (G/F without the biscuit)

Traditional creme brulee flavoured with vanilla, presented with a homemade golden sultana, cranberry & apricot shortbread biscuit

Le Rhubarb Crumble

Homemade Rhubarb Crumble served with a Stem ginger ice cream

Assiette Chocolaterie

Chocolate platter for the chocolate lover; chocolate tart, ferrero rocher ice cream & a profiterole filled with vanilla ice cream, topped with chocolate sauce & a warm chocolate & Cognac shot

La Specialitee Du Jour

Ask for today's special

Panier De Glaces Maison

Brandy snap basket filled with a selection of three flavours of ice cream, garnished with a fruit coulis

Les Glaces Et Sorbets

Ice creams: Vanilla/Chocolate/Strawberry/Honeycomb/Rum & Raisin
Clotted Cream/Stem Ginger/Ferrero Rocher/Pistachio/Raspberry Ripple
Sorbets: Lemon/Mango/Passion fruit/Raspberry

Assiette Gourmande (£3.75 Extra)

Come on spoil yourself with a selection of five of our sweets on one plate!!

Plateau De Fromages (£3.75 Extra)

Platter of all our cheeses, served with cheese biscuits & chutney

Le Fromage

Choose one from our selection of cheeses, ask for today's selection
(Brie/Stilton/Goats cheese/Cheddar/Pont-L'Eveque)

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

Dessert Wine: Sauternes Dulong (70ml) £6.50

SELECTIONS DE CAFES – All served with seasonal festive treats

Filter Café £2.70 Americano £3 Cappuccino £3.40 Latte £3.50 Espresso £2.60 Double Espresso £3.90
Floater £3.50 Liqueur Café £7.50 (All coffees can be served decaffeinated)
Tea/Decaffeinated Tea & Herbal Teas £2.70