

Les Desserts £8.95

Tarte Citron Meringuer

Homemade chilled tangy lemon tart, topped with whipped Italian meringue,
served with raspberry

Gateau Paris-Lynn

Homemade Choux pastry profiterole topped with a brown sugar craquelin & filled with a light creamy hazelnut praline cremeux, set on a pool of chocolate sauce, topped with caramelised 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, served with an orange liquor ice cream

Frangipane A La Poire (GF)

Homemade almond & stem ginger frangipane topped with slices of poached pear served slightly warm, drizzled with caramel & served with clotted cream ice cream

Mille Feuille Facon Boheme

Layers of Puff pastry filled with fresh berries & a creamy mousseline of crème patissiere flavoured with Grand Marnier, presented on a pool of red fruit coulis

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 simply with a homemade Nantua shortbread biscuit

Le Crumble De Saison

Homemade seasonal fruit & Armagnac crumble, served with 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

Les Glaces Maison & Brandy Snap Biscuit

A selection of three flavours of ice cream, accompanied by a brandy snap & garnished with a fruit coulis

Les Glaces Et Sorbets

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

Clotted Cream/Stem Ginger/Ferrero Rocher/Pistachio

Sorbets: Lemon/Mango/Passion fruit/Raspberry

Assiette Gourmande (£3.95 Extra)

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

Plateau De Fromages (£3.95 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 'petit' treats

Filter Café £2.70, Americano £3.20, Cappuccino £3.50, Latte £3.50, Flat White £3.50

Espresso £2.60, Double Espresso £3.90, Floater £3.50, Liqueur Café £8.00

(All coffees can be served decaffeinated)

Tea/Decaffinated Tea & Herbal Teas £2.70