



HOMEMADE DESSERTS

Classic Banoffee Pie
Traditional Crème Brûlée
Warm Tarte Tatin with Ice Cream
Madagascan Vanilla and Lime Cheesecake
Cup de Mousse au Chocolat
Seasonal Fruit Crumble with Ice Cream
'Affogato'-Italian Ice Cream with a Shot of Espresso
(Add £4.00 for a Liqueur of your choice)

CHEESES

Fourme d'ambert
Blue cheese from Auvergne
Dry uneven rind, creamy soft heart, mild yet rich fruity flavour

Pave d'auge
From Basse-Normandie, creamy soft but not runny texture
fruity and earthy flavours with a little tangy aftertaste

Sauvageon
Semi-soft creamy Cow's cheese from Pays-de-Loire
coated with herbs and topped with chillies. The flavour is mild and grassy

Comte
12 month old moist ochre rind with firm supple heart,
sweet nutty and slightly salty tang

Couloumiers
Soft velvety rind, mild to powerful flavour depending on maturation
but always with light nutty or even almond aftertaste

Served with all the trimmings. £7.90 for three pieces or £10.90 for a full board

DESSERT WINES

Moscatel Bouquet d'Or, Valformasa Penedes
Late Harvest Gewurztraminer, Reserva, Torreón de Paredes Chile

1/2 bottle £9.95 175ml glass £4.75
1/2 bottle £15.95

APERITIF

House spirits with mixers
Premium spirits with mixers
Single Malt and a choice of Brandy

£4.00/£6.50 double
£4.25/£7.00 double
£4.50/£8.00 double

COFFEE

Pot of English Tea, Peppermint or Camomile Tea
Americano/Espresso
Latte/Cappuccino/Double Espresso
Liqueur Coffees

£1.95
£1.95
£2.15
£4.75