

Prix fixe

BRASSERIE

HOMEMADE DESSERTS £5.50

Apple and Rhubarb Crumble with vanilla ice cream

Classic Banoffee Pie

Apple Tarte Tatin with vanilla ice cream

Elderflower and vanilla Cheesecake

Warm Chocolate Brownie with pistachio ice cream

Sticky toffee pudding with vanilla ice cream

Raspberry & White chocolate Crème brulee

'Affogato'- Italian Ice cream with dark chocolate shavings and a shot of espresso

(Add £4.00 for a Liqueur of your choice)

DESSERT WINES

Late Harvest Gewurztraminer, Reserva, Torreon de Paredes Chile 125ml glass 6.45 Half bottle £17.95
Sauternes Reserve, Dulong (France) 2010/11 £21.45

CHEESES

£7.90 for three pieces or £13.90 for a full board

Fourme d'Ambert

Blue cheese from Auvergne. dry uneven rind, creamy soft heart, mild yet rich fruity flavour.

Brie de Meaux

The King of Brie! Its crust is thin, fluffy and white; the cheese is straw yellow, creamy and soft.

Comte

12 month old moist dusty brown rind with firm supple heart, sweet nutty and slightly salty tang.

APERITIF

House Spirits with mixers	£4.00/£6.50 double
Premium Spirits with mixers	£4.25/£7.00 double
Single Malt and a choice of Brandy	£4.50/£8.00 double

COFFEE AND TEA

Pot of English Tea, Peppermint or Camomile Tea	£1.95
Americano/Espresso	£1.95
Latte/Cappuccino/Double Espresso/Mocha/Hot Chocolate	£2.15
Liqueur Coffees	£6.75