

Desserts £6.50

(All our desserts, ice creams & sorbets are home-made)

- Traditional crème brûlée.
- (*) -Tarte fine aux pommes flavoured with calvados and vanilla ice cream.
 - Chocolate délice with custard and coffee ice cream.
 - Lemon cheesecake with strawberry sorbet and fruit coulis.
 - "Colonel" lemon sorbet and chilled vodka (alcoholised!).
 - Warm banana bread with coconut ice cream and toffee sauce.
 - Iced nougat parfait with strawberry coulis.
- Meringues with crème Chantilly, pineapple, mango and strawberry sorbet.
 - Banoffee pie with whipped cream, toffee sauce and coconut ice cream.
 - Hot treacle sponge with custard and vanilla ice cream.
- Profiteroles with vanilla ice cream, chocolate sauce and crème Chantilly.
 - "Banana split" with strawberry, vanilla & chocolate ice cream and Crème Chantilly & roasted flaked almonds.
- A selection of French and English cheeses with biscuits (+£2.00).

(* These puddings take a little longer (15-20 mins)

Port and Dessert Wines (100ml glass)

- Sandeman fine ruby port £4.00
 - Offley LBV 2010 £5.65
 - Sandeman 10 yrs old £7.00
 - Maynard's 20 yrs old £8.50
 - Maynard's 40 yrs old £12.00
- Muscat de St Jean de Minervois, selection de grains nobles, 2014 France
 - £5.20 (100ml glass) - £25.00 (50cl bottle)
- « La Roulerie » Côteaux du layon Chaume, 2014, Loire valley, France
 - £5.30 (100ml glass) - £25.50 (50cl bottle)
 - Late harvest sauvignon blanc, Concha y Toro, 2013, Chile
 - £5.40 (100ml glass) - £20.00 (37.5cl bottle)
- Muscat Beaumes de Venise, 2007/12, Dom. de Coyeux, Rhône valley, France
 - £5.75 (100ml glass) - £39.00 (75cl bottle)
 - Icewine, Pilliteri estate, 2015, Niagara on the lake, Ontario, Canada
 - £10.00 (100ml glass) -£36.00 (37.5cl)

Teas and Coffee

Cafetière £2.55, Single espresso, £2.70 Americano, £2.65 Macchiato £2.75, Double espresso £4.60, Latte £3.60 Cappuccino £3.55, Hot chocolate £2.95, Teas, Herbal teas £2.55, Liqueur coffee £6.40