

DESSERT

PARIS BREST praline cream, shaved almonds	£7
LEMON & THYME MILLE-FEUILLE	£8
LAVENDER CRÈME BRÛLÉE	£7
MILK FONDANT caramelized figs	£8
GÂTEAU AU CHOCOLAT raspberry sorbet	£8
MIXED BERRIES rosemary –honey & orange zest ice cream	£8
SORBET Selection of home made fruit sorbet	£5.50

CHEESE PLATE

Selection of cheeses £3.50 per cheese

Coup de Corne (soft cow cheese) – Haut Garonne, France
 Reblochon (soft cow cheese, washed rind) –Savoie, France
 Pélardon (goat's cheese)– Languedoc-Roussillon, France
 Patte d'Ours (pressed, semi hard cow & ewes cheese) – Pyrenees, France
 Bleu de Severac (soft blue ewes cheese) – Pyrenees, France

DESSERT WINE BY THE GLASS

	75ml	125ml
Maury Rouge Mas De Lavail 'Expression', Roussillon, France, 2011	£4.20	£6.20
2009 Unfiltered Late Bottled Vintage Port Quinta do Infantado, Douro, Portugal	£4.90	£7.50
NV 10 Year Old Tawny Port Quinta do Infantado, Douro, Portugal	£6.80	£10.20
Sauternes , Clos Dady, Bordeaux , France 2012	£8.80	£13.10
Passito di Pantelleria 'Ben Ryé' Donnafugata, Sicily, Italy, 2011	£9.90	£14.80
Tokaji Aszú 5 puttonyos, Oremus, Tokaj Oremus, Hungary, 2005	£10.40	£15.60

COFFEE (by Nespresso)

espresso, machiato, americano, cappuccino £3.50

TEAS / INFUSIONS (by teapigs)

green tea, lemon & ginger, peppermint,
 chamomile, earl grey, everyday brew £3.50