

DESSERT

CHOUQUETTES TROPEZIENNES crème pâtissière, wild berry coulis	£7
LEMON & THYME MILLE-FEUILLE	£8
ROSEMARY & APRICOT TART vanilla ice cream	£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
<p>Saint Marcellin (creamy cow cheese) – Rhône Alpes, France Tome Brûlée (pasteurized ewe cheese) – Pyrénées-Atlantique, France Tarentais (soft goat's cheese)– Rhône Alpes, France Ossau Iraty (pressed ewes cheese) – Aquitaine, France Bleu de Severac (soft blue ewes cheese) – Midi-Pyrénées, France</p>	

DESSERT WINE BY THE GLASS

	75ml	125ml
Maury Rouge Mas De Lavail 'Expression', Roussillon, France, 2014	£6.10	£10.00
2012 Unfiltered Late Bottled Vintage Port Quinta do Infantado, Douro, Portugal	£6.20	£10.00
NV 10 Year Old Tawny Port Quinta do Infantado, Douro, Portugal	£7.10	£11.60
2014 🍷 Jurançon Moelleux, Domaine Larredya Jurançon, France	£8.60	£12.80
Sauternes , Clos Dady, Bordeaux , France 2013	£8.80	£13.10
Tokaji Aszú 5 puttonyos, Oremus, Tokaj Oremus, Hungary, 2005	£10.40	£15.60
Passito di Pantelleria 'Ben Ryé' Donnafugata, Sicily, Italy, 2014	£14.80	£22.10
C O F F E E (b y N e s p r e s s o) espresso, machiato, americano, cappuccino	£3.50	
T E A S / I N F U S I O N S (b y t e a p i g s) green tea, lemon & ginger, peppermint, chamomile, earl grey, everyday brew	£3.50	