

DESSERT

POACHED PEAR chestnut puree, vanilla ice cream, hot chocolate	£8
LEMON & THYME MILLE-FEUILLE	£8
TARTE TATIN vanilla ice cream	£8
BOMBE AU CHOCOLAT pistachio ice cream, griottine cherries	£8.50
MIXED BERRIES lemon & thyme ice cream	£8
SORBET selection of home made fruit sorbet	£7
CHEESE PLATE selection of cheeses	£3.50 per cheese
Secret du couvent (hard cow cheese) – Loire Atlantique, France	
Brun de noix (soft cow cheese) – Loire Atlantique, France	
Pont d'yeu (soft goat cheese) – Loire Atlantique, France	
Machecoulais (bloomy rind cow cheese) – Loire Atlantique, France	
Patte d'ours (hard cow & ewe cheese) – Pyrénées Atlantique, France	
Fourme d'ambert (blue cow cheese, pasteurized) – Auvergne, France	
Comté 18-24 month matured (hard cow cheese) – Jura, France	

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, 2007	£10.40	£15.60
Passito di Pantelleria 'Ben Ryé' Donnafugata, Sicily, Italy, 2014	£14.80	£22.10
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	