

DESSERTS (V)

LAVENDER CRÈME BRÛLÉE (GF) £9

WARM GRAND MARNIER SPONGE CAKE
crème anglaise £9

TARTE TATIN
vanilla ice cream £9

BOMBE AU CHOCOLAT
pistachio ice cream, griottine cherries £9

MIXED BERRIES (VG, GF)
fruit sorbet £9

SORBET (VG, GF)
selection of home made fruit sorbet £7

CHEESE PLATE (V) £4 per cheese

Secret du couvent (*hard cow cheese) – Loire Atlantique, France

Ossau Iraty * (pressed ewes cheese) – Aquitaine, France

Pont d'yeu (*soft goat cheese)-Loire Atlantique, France

Fourme d'ambert (blue cow cheese) – Auvergne, France

Comté 18-24 month matured (* hard cow cheese) – Jura, France

* Unpasteurized cheese may increase your risk of foodborne illness

Before you order, please inform our staff if you or any of your party have a food allergy.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free (N) Contains Nuts
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DESSERT WINE BY THE GLASS

	100 ml
2013 Unfiltered Late Bottled Vintage Port Quinta do Infantado, Douro, Portugal	£7.70
2009 Colheita, Single Vineyard Aged Tawny Port Quinta de la Rosa, Douro, Portugal	£13.60
2015 Sauternes Château Simon, Bordeaux, France	£10.70
2017 Passito di Pantelleria 'Ben Ryé` Donnafugata, Sicily, Italy	£18.70
2016 Tokaji Aszú, 6 puttonyos Dobogó, Tokaj, Hungary	£24.00