

# HOME-MADE DESSERTS

## 4.95

### PRIX FIXE MENU and TUESDAY WINE OFFER

Please select any of the below home-made desserts or a 2 piece cheese board

#### TARTE AU CITRON

raspberry mascarpone, raspberries (V M SD G E)

#### BANOFFEE PIE

salted caramel, dark chocolate crumble, caramelised banana (V M G)

#### TROPICAL FRUIT SALAD

raspberry purée (VE)

#### CHOCOLATE BROWNIE

vanilla crème fraîche, strawberry purée, strawberries (V M G E)

#### VANILLA CRÈME BRÛLÉE

a chilled vanilla custard base topped with hardened caramelised sugar (V M E)

#### VEGAN CHOCOLATE, TOFU & RASPBERRY TORTE

fresh raspberries & purée, chocolate soil (VE G S)

|               |      |
|---------------|------|
| Trois pièces  | 5.95 |
| Quatre pièces | 6.95 |
| Cinq pièces   | 7.95 |

## Fromages

served with artisan biscuits,  
grapes & homemade chutney (M G)

**COMTÉ** a hard, fruity mountain cheese not dissimilar in character to Gruyère .

A pale yellow interior, silky texture and nutty, sweet flavour

**.GOAT'S CHEESE** a soft-ripened cheese, complex flavours with notes of caramel. Soft, creamy with a flaky centre (V)

**CAMEMBERT** a moist, soft, creamy, surface-ripened cow's milk cheese with a furry white rind speckled with beige (V)

**TOMME DE SAVOIE** a mild, semi-firm cow's milk cheese with a beige interior and a thick brownish-grey rind.

**ROQUEFORT** a semi-soft blue cheese with a creamy, crumbly texture. It is rich, creamy & sharp, tangy, salty in flavour.

## Hot Drinks

### TEA AND COFFEE

|                                      |      |
|--------------------------------------|------|
| Americano.....                       | 2.60 |
| Latte / Cappuccino / Flat White..... | 2.75 |
| Espresso.....                        | 2.10 |
| Double Espresso.....                 | 2.40 |
| Hot Chocolate.....                   | 2.60 |
| Hot Chocolate with cream.....        | 2.95 |
| Organic herbal teas (various).....   | 1.95 |

### LIQUEUR COFFEES 5.50

|                            |
|----------------------------|
| Napoleon - Cognac          |
| Calypso - Tia Maria        |
| Parisienne - Grand Marnier |
| Normandy - Calvados        |
| Gaelic - Irish whiskey     |
| Jamaican - Spiced Rum      |

#### ALLERGENS - indicates presence of allergen in dish

C-Celery / E - Eggs / G-Gluten / Cr-Crustacean / F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard /  
N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide / V-Vegetarian / VE-Vegan