

Les Desserts

PARFAIT AUX AMANDES

Velvety almond semifreddo;
'half frozen', topped with muscat
syrup infused raisins **8.00**

CRÈME BRÛLÉE

Crème brûlée with blueberries
and lavender, served with lemon
short bread **8.00**

MILLE-FEUILLE

Mille-feuille with crème anglaise,
served with mango and passion
fruit coulis **8.00**

MOUSSE AU CHOCOLAT BLANC

Caramelized white chocolate mousse
with Grand Marnier orange sauce
and dark chocolate crumbs **8.00**

Desserts & Drinks may contain allergens. If you have any diet requirements, please ask a member of our team.

HOT DRINKS

Cappucino	4.00
Latté	4.00
Americano Coffee	3.50
Decaffeinated	3.50
Espresso	3.50
Double Espresso	4.00
Mocha	5.00
Flat White	4.00
Pot Of Tea	3.50
Earl Grey	3.50
Camomile Tea	3.50
Peppermint Tea	3.50
Green Tea	3.50
Hot Chocolate	4.50

DESSERT COCKTAILS

ESPRESSO MARTINI

Equal parts vodka, coffee liqueur
& vanilla with espresso **11.00**

CREME BRULEE MARTINI

Vanila vodka, Baileys, white
chocolate liqueur, Licor 43
Crème Brulee, cream **12.00**

LIQUEUR COFFEE

Irish Coffee
Amaretto Coffee
Brandy Coffee
Tia Maria Coffee
Sambuca Coffee
Grand Marnier Coffee
ALL 10.00

MAISON SICHEL SAUTERNES VG

A bouquet of remarkable complexity where aromas of honey mingle
with those of candied citrus fruit and notes of acacia flowers. Soft
and ample on the palate. FRANCE. 🍷 75ml **8.00** 🍷 37.5cl **35.00**

Cheeses

3 cheeses **10.00** | 5 cheeses **15.00**

7 cheeses **20.00**

SAINT-NECTAIRE

A beloved French farmhouse cheese from Auvergne, with a supple, creamy texture and earthy, mushroom notes. Delicate, nutty and beautifully balanced, with a distinctive natural rind.

OSSAU-IRATY

A traditional sheep's milk cheese from the French Basque Country, with a firm yet supple texture. Delicately nutty and buttery, with a gentle sweetness and a long, elegant finish.

DUO DE BRIE AUX TRUFFES

A luxurious pairing of creamy Brie layered with fragrant black truffle. Rich, velvety and delicately earthy, with an indulgent, lingering finish.

BLEU D'Auvergne

A creamy, full-flavoured blue cheese from the volcanic hills of Auvergne. Bold yet balanced, with notes of blue mould, butter and a gentle peppery finish.

ROQUEFORT LA PASTOURELLE

A prestigious sheep's milk blue from the caves of Roquefort, rich and beautifully creamy. Intense yet refined, with salty, tangy notes and a long, lingering finish.

BEAUFORT AOP

A celebrated Alpine cheese with a firm, silky texture and beautifully complex flavour. Rich and buttery, with delicate hazelnut notes and a subtle sweetness.

MANCHEGO DOP 12 MONTHS RESERVA

A classic Spanish sheep's milk cheese, aged for 12 months to develop a firm, crumbly texture. Rich and nutty, with caramelised notes and a beautifully long, savoury finish.

SAINT ANDRÉ

A luxurious French triple-cream cheese with an exceptionally soft, velvety texture. Rich and buttery, with delicate mushroom notes and a gentle, creamy finish.

GOAT CHEESE CROTTIN

A classic French goat's cheese with a delicate flavour that balances clean lactic notes with a gentle citrus lift, giving them a bright, fresh character.

SPANISH IBÉNICO 3 MILK

A distinctive Spanish cheese made from a blend of cow, sheep and goat's milk. Creamy and characterful, with delicate nutty notes, gentle tang and a smooth, lingering finish.

PECORINO PEPATO MATURO

A mature Sicilian sheep's milk cheese, generously flecked with black pepper. Firm and savoury, with a rich, nutty character balanced by a warm, peppery finish.

BURTS BLUE

A luxurious English blue cheese with a rich, creamy texture and delicate blue veining. Bold yet refined, with buttery, savoury notes and a gentle peppery finish.

CORNISH YARG WILD GARLIC

A distinctive Cornish cheese wrapped in fragrant wild garlic leaves, creating a beautifully earthy character. Creamy and fresh, with delicate herbal notes and a subtle citrus finish.

YORED ALE (OLD ROAN) FARMHOUSE WENSLEYDALE

A rich buttery-soft, unpasteurised Yorkshire Wensleydale, traditionally farmhouse-made, with a creamy, crumbly texture and a fresh, delicate, gently lactic flavour.