

Dessert Wines *by the glass*

Muscat de Rivesaltes 2007
Château de Calce
£ 9.00

Côteaux du Layon 1995
Château la Tomase
£ 9.00

Clos L'Abeilley 2004
Sauternes
£16.00

White Port N.V
Alves de Sousa, Quinta Graviosa
£7.00

Quinta Do Noval N.V
10 Years Old Tawny Port
£12.00

All our sweet wines are served in a 100 ml measure

Desserts

Sélection de fromages français & anglais
French & British cheeses
Supplement £8.00

Orchidée Noire, un cocktail en dessert
Black Orchid, a cocktail as pudding

Chiboust glacé au citron et fruit de la passion
Iced lemon chiboust and passion fruit

Surprise, menthe et framboise

Mint and raspberry surprise

Douceur Chocolat Chataigne

Chestnut and Chocolate delicacy

**Rhubarbe confite, sablé pistache,
sorbet feuille de citron vert**

Confit rhubarb, shortbread with pistachio, lime sorbet

Soufflé à la Chartreuse,

glace à la pistache

*Traditional soufflé with Chartreuse liquor,
pistachio ice cream*

Café et Mignardises

Coffee and Petits Fours

Our dishes do not include any genetically modified ingredients but have been prepared in an environment in which nut or nut products are prepared and so may contain nuts or raw eggs

Please advise when ordering if you suffer from any food-based allergies