

Desserts £ 8.50

Seasonal Fruit served with yoghurt ice cream

Lemon Posset served with raspberries & sable biscuit

Apple & Rhubarb Crumble, cinnamon ice cream

Lime Tart, coconut macaroon, mango sorbet

Signature Madeleine served with vanilla cre'me Anglaise

Home-made ice cream & sorbets £ 7.50

Choose 3 flavours from our daily selection

Cheeses from "Fromagerie Beillevaire"

Each £4.50 - Selection of three £12.00 / Selection of five £19.00

Sainte-Maure, Centre, France, Unpasteurised – Goat

Sainte Nectaire Paille De Seigle, Auvergne, France, Unpasteurised, Cow

Brun De Noix, Pays de la Loire, France, Unpasteurised, Cow

Comte' 30-36 Mois, Franche-Compte', France, Cooked, Cow

Fourme D'Ambert, Auvergne, France, Pasteurised, Cow

Digestifs (35ml)

Cognac Delamain XO, Pale and Dry £ 12.00

Armagnac Domaine de Lasgraves, 1978, Bas Armagnac £ 16.00

Whisky, Nikka, "From The Barrel", Japan £ 13.80

Rum, J.Bally, 2002 £ 14.30

Calvados Adrien Camut, 12 ans d'Age, Pays D'Auge £ 13.20

Sweet wine & Port (75ml)

2016 Moscato D'Asti, Gianpiero Marrone £ 5.00

2014, Tokaj, 5 Puttonyos, Aszu, Hungary £ 11.50

2011 Recioto della Valpolicella, Adone Piccoli, Veneto, Italy £ 14.00

Tawny Port 10 Years Old, Graham;s Douro, Portugal £ 7.00

Blendy's 10 Years Old, Malmsey, Madeira, Portugal £ 8.20

Coffee

Espresso/Double Espresso £ 3.25/£ 3.50

Macchiato/Double Macchiato £ 3.25/£ 3.50

Americano £ 3.50

Cappuccino/Latte £ 3.75

Flat White £ 3.75

Irish Coffe £ 7.50

Baileys Coffe £ 7.50

Tea

English Breakfast £ 3.75

Earl Grey £ 3.75

Green Tea £ 3.75

Camomile £ 3.75

Fresh Mint £ 3.75

*Ask your waiter for the full digestifs list

If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering. Allergens information