

Desserts

&

recommended sweet wine by the glass to complement

Caramelised apple tarte tatin, Calvados crème fraîche
& caramel sauce (for 2)

Monbazillac Cuvée Abbaye, Domaine de L'Ancienne Cure, 2003 £12.00

Blueberry soufflé, yoghurt sorbet & candied orange

Coteaux du Layon Beaulieu, Château Pierre-Bise, 2005 £12.00

Valrhona chocolate palet, caramelised banana & milk purée

Maury, Jean-Marc Lafage, 2006 £12.00

Lavender scented crème brûlée with warm raspberry & lemon madeleines

Coteaux du Layon Beaulieu, Château Pierre-Bise, 2005 £12.00

Daily selection of sorbets or ice creams with fruit crisps & tuiles

Muscat de Beaume de Venise, Domaine des Bernardins, 2006 £8.50

Selection of seasonal cheeses by maître affineur 'J.Y.Bordier'
(supplement £5)

Tea or coffee

Petit Fours

£4.75

Head Chef André Garrett MCA

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.
For our guests with dietary requirements or food allergies please ask for the manager
who will advise on the ingredients used within this menu.