



DESSERTS

Vanilla Crème Brûlée	9.5
Caramelized Apple Tarte Tatin <i>Served with Crème Normandy</i>	12
Apple Crumble <i>served with Custard or Vanilla Ice Cream</i>	12
Poached Pear <i>served with a Sablé Biscuit, Salted Caramel Ice Cream & Caramel Sauce</i>	12
Poached Pear <i>served with a Sablé Biscuit, Vanilla Ice Cream & Chocolate sauce</i>	12
Baked Chocolate Fondant <i>With warm Bittersweet Chocolate Sauce & Vanilla Ice Cream</i> <i>(Please Allow 15 Minutes)</i>	13
Selection of French Cheeses <i>Roquefort, Camembert & Comte with a selection of Crackers, Celery & Grapes</i>	14

Selection of Premium Ice Creams & Sorbets

		Price Per Scoop	3.3
Ice Creams:	Sorbets:	Add Belgian Chocolate Sauce	3.3
<i>Chocolate Prestige</i>	<i>Wild Strawberry</i>	Cream	1.8
<i>Vanilla</i>	<i>Raspberry</i>		
<i>Rum & Raisin</i>	<i>Blackcurrant</i>		
<i>Violet</i>	<i>Mango</i>		
<i>Indian Coffee</i>	<i>Passion Fruit</i>		
<i>Praline</i>			
<i>Mint Chocolate Chip</i>			
<i>Salted Caramel</i>			
<i>Pistachio</i>			
<i>Ginger</i>			

All prices are inclusive of VAT. An optional 10% gratuity will be added to your bill. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces. Any allergies please speak to the manager on duty.