

Dessert Wines

	50cl	125ml
BELINGARD MONBAZILLAC BERGERAC-SEMILLON	£19.95	£6.95
A beautiful rich sweet wine with a fresh acidity and a full nose with honey, candied fruits, quince and the characteristic smells of botrytis. Perfect with cheese and dessert		
KATIE JONES LATE HARVEST MUSCAT MAURY-MUSCAT	£22.95	
An Englishwoman making critically acclaimed low yield but high quality wines in France, this Muscat-Maury is well worth the effort. Great with cheese, dessert and pate		

Brandy and Cognac

Martell VS	£3.45
Remy Martin VSOP	£4.95
Remy Martin XO	£15.75
Hennessy VS	£3.95
Janneau Armagnac VSOP	£4.25
Boularde Calvados	£4.25
Aba Pisco	£3.45
Xante	£3.95

Whisky and Malts

Dewars White Label	£3.25
Famous Grouse	£3.35
Johnnie Walker Black Label	£3.75
Jamesons	£3.25
Arran 10 Yr Old Single Malt	£5.30
Arran Sauternes Cask Finish	£5.85
Auchentoshan 12 yr old	£5.25
Laphroaig 10 yr old	£4.95
Macallan 10 yr old	£4.65
Glengoyne 15 yr old	£5.25
Glenmorangie 10 yr old	£4.55
Talisker 10 yr old	£4.85

A full list of our liqueurs is also available

Les Desserts

LE VACHERIN sorbet cassis et compote de fruits rouges	6.5
Home-baked meringue nest filled with blackcurrant sorbet, summer red berries and Chantilly cream	
LE GATEAU DE FROMAGE au chocolat blanc et liqueur de poire	6.5
A white chocolate and sweet pear liqueur cheesecake with berry compote	
LA CREME DE LA CREME BRULEE à l'orange	7
Madagascar vanilla crème brûlée caramelised at the table with fresh raspberries	
LE "POSSET" au citron vert	6.5
Chilled lime posset with summer strawberries and petits sables biscuits	
LE PUDDING ATLANTIC beurre caramel sale	6.5
Warm sticky date pudding with salted caramel sauce and vanilla ice cream	
LE SOUFFLE FROID au fruit de la passion	6.5
Chilled passion fruit soufflé with crushed candied pistachios and langue de chat biscuit	
LES FROMAGES Affinés de France	9/10
A selection of 3 or 4 French ripened cheeses, served with grapes, pear chutney and oatcakes Choose from:	

BEAUFORT AOC*, French Alps
A mild hard cows' milk cheese with a nutty and fruity flavour

MUNSTER AOC*. Vosges, Eastern France
A smooth and sweet cows' milk cheese

FOURME D'AMBERT*, Auvergne
semi-hard raw cows' milk blue cheese

TOMME DE CHEVRE AOC. Haute Savoie, French Alps
A soft goats' cheese with a creamy, but slightly sour flavour

*CHEESE MADE WITH UNPASTEURISED MILK