

Dessert Menu

Homemade Desserts £8.50

Waffle Suzette

with orange & caramel sauce, handmade caramel ice cream, filet & zest of orange and honeycomb pieces

ADD

flombé shot of Grand Marnier

£3.50 supp

Mousse au Chocolat

with boozy berries, crème chantilly & orange confit

Lemon Posset

with fresh raspberries, raspberry coulis & biscotti crumb

Pavlova

with crème chantilly, summer berries & raspberry coulis

Crème Brûlée

vanilla crème brûlée with handmade tablet ice cream & shortbread

Glace Maison (vga)

ask your server for todays selection of handmade ice cream & sorbets

1 scoop £4/2 scoops £6/3 scoops £8

ADD

homemade chocolate sauce, biscotti crumb & crème chantilly

£0.65 each

Fromage et Biscuits

selection of fine French & Scottish cheeses with handmade fig jam & oatcakes

£11

Dessert du Jour

ask your server for todays specials

Café Affogato

handmade vanilla bean ice cream with a shot of espresso & biscotti crumb

£7.50

add a liqueur of your choice

Tia Maria, Amaretto, Frangelico, Courvoisier, House Whisky or Baileys

£10.50

Café Liqueur

double shot espresso coffee topped with hot water, 25ml shot of the liqueur of your choice, brown sugar and finished off with a layer of thick double cream.

choose from

Tia Maria, Amaretto, Frangelico, Courvoisier, House Whisky or Baileys

£8.50

Please inform your server of any allergies, intolerances or dietary requirements before ordering, including sensitivities to GM oils which can also mean cooking oil made from genetically modified crops such as soybean, rapeseed/canola & corn oil. Whilst every care is taken in the preparation of our food, dishes are prepared in kitchens where allergens are present and we cannot guarantee any item is completely allergen free.