

Dessert Menu

Homemade Desserts £9

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

Fromage et Biscuits

selection of fine French & Scottish cheeses
with handmade fig jam & oatcakes
£11

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

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.