

desserts

michel cluizel dark chocolate mousse, grapefruit granita
grapefruit salad, thai basil
£8.00

pear and caramelised white chocolate galette,
poire william sorbet
£7.50

blackberry crumble soufflé,
green apple ice cream, blackberry compote
(please allow 15 minutes cooking time)
£8.50

tapioca, pineapple, pineapple soup, coconut sorbet,
coconut tuille
£7.50

a collection of handmade fruit sorbets and ice creams as available
£6.50

french and english farmhouse cheeses, handmade crackers
£11.50

coffee, teas and infusions served with petits fours £4.00

please note some of the above dishes may contain traces of nuts