

Et pour finir,

La crème brûlée à la lavande

Traditional lavender crème brûlée with almond tuile biscuit

La tarte au chocolat, crème à la fleur d'oranger

Rich chocolate tart with orange blossom cream

Le coing roti au miel, glace à la cannelle

Baked quince with cinnamon ice cream

Le nougat glace au fruits confits

Iced nougat with candied fruits

La sélection de fromages de nos terroirs et pâte de coings

Selected French cheeses with oatcakes and quince paste (£4.00 supp)

Dessert wines

		<i>Glass 75ml</i>	<i>Bottle</i>
<i>Mas Amiel Vintage 2005</i>		£6.50	£50.00 75 cl
<i>Muscat Mas Amiel</i>	£5.50		£50.00 75 cl
<i>Grain de folie, domaine de Clovallon</i>	£7.00	£45.00 50 cl	
<i>Vin de Laurence, Daumas Gassac</i>	£12.00	£62.00 50 cl	

Digestifs, Malt Whiskies, Fine Brandies and coffees

All drinks in this section are 35ml measures £4.80

Thyme liqueur, Amandine, Poire Williams,

Vieille Prune, Grand-Marnier

Cointreau, Drambuie, Baileys, Fia Maria

<i>10 years old Macallan</i>	£4.50	<i>Espresso</i>	£2.20
<i>Cognac Château de Beaulon</i>	£5.20	<i>Cappuccino</i>	£2.50
<i>Rare Old Vintage Armagnac</i>	£9.50	<i>Latté</i>	£2.50
<i>Bas Armagnac Château de Laubade</i>	£6.20	<i>French Coffee</i>	£4.20
<i>Calvados</i>		<i>Normal / Decaff</i>	£2.20
<i>Fine Faugères</i>	£9.00		

All prices include VAT at 17.5%; a 10% service charge will be added to the total bill.