

## Et pour finir,

### La crème brûlée à la lavande

*Traditional lavender crème brûlée with almond tuile biscuit*

### Le nougat glace aux fruits confits

*Iced nougat with candied fruits*

### Le coing roti au miel, glace a la canelle

*Baked quince with cinnamon ice cream*

### La tarte au chocolat, crème a la fleur d'oranger

*Rich chocolate tart with orange blossom cream*

### La sélection de fromages de nos terroirs et pâte de prune

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

### Dessert wines

Glass 75ml

Bottle

Mas Amiel Vintage 2005

£6.50

£50.00 75 cl

Muscat Mas Amiel

£5.50

£50.00 75 cl

Grain de folie, domaine de Clovallon

£7.00

£45.00 50 cl

Vin de Laurence, Daumas Sassac

£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, Tia Maria

10 years old Macallan

£4.50

Espresso

£2.20

Cognac Château de Beaulon

£5.20

Cappuccino

£2.50

Rare Old Vintage Armagnac

£9.50

Latté

£2.50

Bas Armagnac Château de Laubade

£6.20

French Coffee £4.20

Calvados

£5.70 Normal / Decaff £2.20

Fine Faugères

£9.00

*All prices include VAT at 15%. A 10% service charge will be added to the total bill.*