

# DESSERTS

£6.50

WITH OUR SUGGESTED  
DESSERT WINES AND PORTS  
FOR A PERFECT COMBINATION

ILE FLOTTANTE AUX PRALINES ROSES  
WITH VANILLA CRÈME ANGLAISE  
*(Coteaux du Layon, Domaine Ogereau 2012 - £6.50)*

TARTE AU CITRON  
*(Juranton La Magendia, Clos Lapeyre 2006 - £7.50)*

LUC'S ICE CREAM PROFITEROLES  
WITH HOT CHOCOLATE SAUCE  
*(Monbazillac, domaine de l'ancienne cure 2007 - £5.00)*

CRÈME BRULÉE  
*(Sauternes Château Filhot Cru Classee 2005 - £9.50)*

DAME BLANCHE  
REAL VANILLA ICE CREAM WITH  
CHOCOLATE SAUCE AND CRÊPE DENTELLE  
*(Muscat de Rivesaltes, Château de Jau 2010 - £5.25)*

MOUSSE AUX TROIS CHOCOLATS  
DARK AND WHITE CHOCOLATE WITH CHOCOLATE GANACHE AND  
CHOCOLATE BISCUIT CRUMB  
*(Maury Rouge, Mas Amiel 2010 - £6.00)*

£10.95

PLATEAU DE FROMAGES FRANÇAIS  
*from La Normande Á Londres*  
*Dow's Ruby Port - £6.00~Smith Woodhouse Tawny 10 year old - £10.00*  
*or Warres Quinta da Cavadinha 1996 - £14.00*