

DESSERTS

£6.50

WITH OUR SUGGESTED
DESSERT WINES AND PORTS
FOR A PERFECT COMBINATION

HAZELNUT CREAM AND MASCARPONE POTS,
WITH HONEYCOMB

(Coteaux du Layon, Domaine Ogereau 2013 - £7.95)

TARTE AU CITRON

(Jurançon La Magendia, Clos Lapeyre 2012 - £7.25)

LUC'S ICE CREAM PROFITEROLES
WITH HOT CHOCOLATE SAUCE

(Monbazillac, domaine de l'ancienne cure 2013 - £6.75)

CRÈME BRULÉE

(Sauternes Château Filhot Cru Classée 2009 - £8.75)

HONEYCOMB ICE CREAM
WITH CHOCOLATE SAUCE AND CRÊPE DENTELLE
(Muscat de Rivesaltes, Château de Jau 2013-£6.95)

MOUSSE AUX TROIS CHOCOLATS
DARK AND WHITE CHOCOLATE WITH CHOCOLATE GANACHE AND
CHOCOLATE BISCUIT CRUMB
(Maury Rouge, Mas Amiel 2013 - £8.25)

£11.50

PLATEAU DE FROMAGES FRANÇAIS
from La Normande Á Londres

*Dow's Ruby Port - £7.25~Smith Woodhouse Tawny 10 year old - £10.50
or Warres Quinta da Cavadinha 1996 - £14.75*