

# DESSERTS

<b>PISTACHIO SOUFFLE</b>	6.90
<i>a BB classic served with rich chocolate ice cream</i> (V)	
<b>'LA COUPE CAFE'</b>	8.50
<i>rich coffee mousse and espresso sponge, Pedro Jimenez syrup, crème Chantilly, meringue, pistachios, nougatine and vanilla ice cream</i>	
<b>THREE-FRUIT MARMALADE CREME BRULEE</b>	5.90
<i>home-made marmalade</i>	
<b>NORMANDY APPLE TART</b>	6.75
<i>salted caramel ice cream</i> (V)	
<b>CHOCOLATE TORTE</b>	6.50
<i>warm torte, crème anglaise, toasted almonds, vanilla ice cream</i> (V)	
<b>JUDE'S ICE CREAM &amp; SORBETS</b>	5.25
<i>3 scoops with Gavotte biscuit &amp; raspberry coulis. Choose from Very Vanilla, Truly Chocolate, Strawberries &amp; Cream, Salted Caramel, Coffee ice cream or Raspberry, Mango, Lemon or Green Apple sorbet</i> (V)	
<b>SELECTION of FIVE FRENCH CHEESES</b>	10.00
<i>Tomme Brulée, St Nectaire, Camembert Calvados, Pont L'Eveque and Fourme d'Ambert served with crackers, dried apricots, walnuts, home-made pear &amp; apple chutney</i>	

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## BOISSONS CHAUDES

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TAYLORS *of* HARROGATE TEAS 2.95

*Yorkshire gold / decaf / Earl Grey / sencha green  
peppermint / sweet rhubarb*

### COFFEE

*americano, espresso* 2.95

*cappuccino, latte* 3.40

CHOCOLATE 3.40

LIQUEUR COFFEES 7.45

*For our full selection of digestifs please ask your server for our drinks menu.*

*Our menu descriptions do not list all ingredients or allergens. Please ask a server for our allergens list.  
An optional 12.5% service charge will be added to parties of six or more, this will be shared equally among  
the team who prepared and served your food today - merci*