

DESSERTS

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

BOISSONS CHAUDES

TAYLORS *of* HARROGATE TEAS 2.60
Yorkshire gold / decaf / Earl Grey / sencha green
peppermint / sweet rhubarb

COFFEE
americano, espresso 2.60
cappuccino, latte 2.95

CHOCOLATE 2.95

LIQUEUR COFFEES 6.60

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*