

## 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.*

### VINS DE DESSERT

125ml 375ml Bottle

MUSCAT DE BEAUMES 7.15 19.50

DE VENISE

*Rhône Valley, Muscat.*

CHÂTEAU DOISY DAËNE 31.00

*Sauternes, Sémillon.*

PINK CHAMPAGNE RHUBARB 6.75

& CUSTARD *with* CINDER TOFFEE

*poached rhubarb with ginger, vanilla crème anglaise  
& honeycomb crunch* (v)

CHOCOLATE FEUILLANTINE 8.25

*a decadent French classic of layered chocolate sponge  
& mousse, dark chocolate glaze, hazelnut cream,  
chocolate sauce & sweet black cherries* (v)

STICKY TOFFEE PUDDING 7.50

*with a dark chocolate, almond & citrus crisp,  
Normandy crème fraîche & crunchy nougatine* (v)

SUMMER BERRY PAVLOVA 8.25

*meringue, whipped cream, strawberries, blackberries,  
raspberry coulis & vanilla ice cream* (v)

PISTACHIO SOUFFLE 8.50

*a BB classic served with rich chocolate ice cream* (v)

JUDE'S ICE CREAM & SORBETS 5.40

*3 scoops with Gavotte biscuit* (ve) *(without biscuit)*

*ICE CREAM: Vanilla, Strawberry, Chocolate,  
Salted Caramel, Coconut*

*SORBETS: Raspberry, Mango, Lemon, Green Apple*

SELECTION *of* FIVE FRENCH CHEESES 10.00

*served with crackers, dried apricots, walnuts,  
homemade pear & apple chutney*

(v) *Suitable for vegetarians.* (ve) *Suitable for vegans.*