

## BOISSONS CHAUDES

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### 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.*

### VINS DE DESSERT

125ml 375ml Bottle

MUSCAT DE BEAUMES 6.80 18.50

DE VENISE

*Rhône Valley, Muscat.*

CHÂTEAU DOISY DAËNE 29.95

*Sauternes, Sémillon.*

### PINK CHAMPAGNE RHUBARB 6.25

& CUSTARD *with* CINDER TOFFEE

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

### CHOCOLATE FEUILLANTINE 7.75

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

### STICKY TOFFEE PUDDING 6.75

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

### SUMMER BERRY PAVLOVA 7.75

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

### PISTACHIO SOUFFLE 7.50

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

### JUDE'S ICE CREAM & SORBETS 5.25

*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.