



SUMMER DESSERT MENU

Some of our dishes may contain olive or date stones.

ALLERGENS: Please let us know of any allergies before you order.

Allergen information by dish is on our allergen menu - available on request.

Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.

Our standard service charges apply.

FRESH | SEASONAL | HOME-COOKED

BRASSERIE BLANC



BOISSONS CHAUDES



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*

HOT 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.

CHERRY AMANDINE 8.50

*sweet pastry filled with frangipane & fresh cherries,
with crème anglaise, toasted almonds & pistachios (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.