



## BOISSONS CHAUDES

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<b>TRIO of CHOCOLATE TRUFFLES</b> <i>served with any tea or coffee</i>	5.00
<b>ILLY COFFEE</b> <i>americano, espresso</i>	2.60
<i>cappuccino, latte</i>	2.95
<b>TAYLORS of HARROGATE TEAS</b> <i>Yorkshire Gold, decaf, Earl Grey, sencha green, peppermint, sweet rhubarb</i>	2.60
<b>DELUXE HOT CHOCOLATE</b> <i>topped with whipped cream, mini marshmallows &amp; flaked chocolate</i>	3.50
<b>LIQUEUR COFFEES</b> <i>ask your server for our full selection</i>	6.85
<i>liqueur coffee with a trio of chocolate truffles</i>	9.25

## DESSERT WINES

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<b>LOUPIAC</b> (ve) <i>Château Loupiac-Gaudiet. Loupiac, France</i> (125ML GLASS / 375ML BOTTLE)	7.35 / 19.95
<b>SAUTERNES</b> (o) <i>Petit Guiraud. Sauternes, France</i> (375ML BOTTLE)	30.00
<b>ORANGE WINE</b> <i>Domaine Lafage Taronja de Gris. Languedoc-Roussillon, France</i> (125ML GLASS / 375ML CARAFE / 750ML BOTTLE)	9.00 / 25.70 / 48.95

## DESSERTS

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<b>POACHED PEAR 'PAIN PERDU'</b> (v) <i>brioche French toast, poached pears, vanilla ice cream, lime &amp; ginger butterscotch sauce, salted caramel milk toffee, honeycomb crisp</i>	7.50
<b>STICKY TOFFEE PUDDING</b> (v) <i>cocoa &amp; citrus crisp, crème fraîche</i>	6.95
<b>PISTACHIO SOUFFLE</b> (v) <i>a BB classic served with rich chocolate ice cream</i>	7.95
<b>CHOCOLATE &amp; ORANGE MOUSSE CUP</b> (v) <i>chocolate sauce, chocolate crumble, orange crémeux</i>	8.75
<b>BAKED APPLE &amp; CALVADOS CRUMBLE</b> (ve) <i>vanilla ice cream</i>	7.50
<b>JUDE'S ICE CREAM &amp; SORBETS</b> <i>3 scoops with Gavotte biscuit   (ve) (without biscuit)</i> <i>Ice cream: vanilla, strawberry, chocolate, salted caramel, coconut</i> <i>Sorbets: raspberry, mango, lemon, green apple</i>	5.40
<b>SELECTION OF FRENCH CHEESES</b> <i>Couronne de Touraine, Langres, Ossau-Iraty, Cantal Entre-Deux &amp; Fourme d'Ambert served with crackers &amp; accompaniments</i>	11.50



(v) Suitable for vegetarians (ve) Suitable for vegans (o) Organic

**ALLERGENS:** Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross contamination of allergens, we cannot guarantee their total absence in our food & drink.

Our usual service charges apply.



## LIQUEURS 25ML UNLESS STATED

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DISARONNO AMARETTO	4.25
BAILEYS IRISH CREAM <small>50ML</small>	4.25
COINTREAU	4.25
LIMONCELLO	4.25
PATRON XO CAFE	4.75

## PORTS & SHERRIES 50ML

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COCKBURN'S RUBY	6.40
DOW'S TAWNY	6.40
GRAHAM'S LBV	7.15
HARVEY'S BRISTOL CREAM	4.25
TIO PEPE	4.25

## WHISKIES & COGNAC

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COPPER DOG	3.75
ROE & CO	5.25
GLENFIDDICH 15 YEAR OLD	6.25
MARTELL XO	12.50

## AFTER DINNER COCKTAILS

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### WOODFORD RESERVE 'OLD FASHIONED' 9.50

*The world's No.1 classic cocktail.  
A large measure of Woodford  
Reserve bourbon, stirred with  
bitters & sugar. Served with a  
fresh orange zest*

### ESPRESSO MARTINI 8.75

*The modern classic made with  
fresh espresso coffee, Ketel One  
vodka & Tia Maria*



## DESSERT MENU

