

desserts

Zesty lemon parfait with kirsch soaked cherries & coulis, cacao & orange tuile	6.50
Pistacho soufflé with rich chocolate ice cream v	7.90
Chocolate fondant with spiced orange & passionfruit sauce, orange crémeux, confit orange & stem ginger v	7.25
Mango & pineapple crumble: fresh fruit and coulis, almond citrus crumble, vanilla ice cream ve	6.95
Jude's ice cream & sorbets: 3 scoops with Gavotte biscuit ve without biscuit Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple	5.40
Saint-Marcellin: a whole creamy cow's cheese from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers	8.50

HOT DRINKS

Trio of chocolate truffles served with a hot drink	5.00
Americano	2.60
Espresso	2.60
Latte / Cappuccino	2.95
Taylor's of Harrogate teas: <i>Yorkshire Gold, Decaf, Earl Grey Sencha Green, Peppermint, Sweet Rhubarb</i>	2.60
Hot chocolate	2.95

LIQUEUR COFFEES

Ask about our selection	6.85
Liqueur coffees with trio of chocolate truffles	8.90

V Suitable for vegetarians. VE Suitable for vegans. Some of our dishes may contain fruit 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.