

Fromages



Chaource

Classic bloomy rind cheese from the Champagne, rich interior, deeply creamy with gentle mushroom notes

St Helena

Suffolk-made raw milk cow's cheese. Semi-soft, nutty and smooth with a clean, farmhouse character

Meule Des Alpes Reserve

Alpine cow's milk cheese, firm yet yielding, with toasted nut, hay and savoury-sweet notes

Bouygnette

Hand-rolled goat's cheese from Occitanie, delicately herbaceous notes and a silky texture

Roquefort Vieux Berger

Aged unpasteurised sheep's milk cheese, tangy with earthy blue veins and a salty lingering finish

One cheese £4.50, Three Cheese Platter £13.50, Five Cheese Platter £20

Desserts

Seasonal Fruit Pavlova £14

With vanilla whipped cream and berry coulis

Glass of Phoenix Jurancon £8, 100ml

Dame Blanche £12

Vanilla ice cream, flaked almonds, chocolate sauce and whipped cream

Dark Chocolate Fondant £15

With Griottines cherries and vanilla ice cream

Pecan Tarte £14

With vanilla ice cream

Apple Tarte Tatin £15

With vanilla ice cream

Baked Alaska £15

Flambée Calvados, with vanilla ice cream, sorbet, meringue and red berry sauce

Glass of Montbazillac £10, 100ml

Raspberry Millefeuille £12

Agen Prunes £12

Soaked in Armagnac over vanilla ice cream

Toasted Pecans £11

Honeycomb and toffee sauce over toffee ice cream

Chocolate Amaretto Truffles £9

Crispy honeycomb and Langue de Chat biscuits

Crème Brulée £12

(Ask about our weekly variant)

Deux Boules, w/ langue de chat £8

Vanilla, Lavender, Toffee, Mango, Pear, Coconut-lime

Sorbet with Frozen Vodka £10

Mango, Pear or Coconut-lime

