



Dessert Menu

All home made by Roy the head chef.

£7.50

Crème Catalana, Spanish style Brûlée flavoured with orange & cinnamon, topped with caramel served with lemon & Almond biscuit.

White chocolate Pecan & ginger blonde with butterscotch sauce and vanilla ice cream.

Summer pudding with berry coulis & Chantilly cream.

Strawberry Eaton mess.

Crepe suzette with orange & lemon Grand Marnier sauce.

Selection of French & English cheese (£8.95).

