

DESSERT MENU

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CREPES SUZETTE	3 6
Flambée au Grand Marnier, Madagascan vanilla ice cream 1,173 Kcal For two to share	
CHOCOLATE SOUFLÉ	2 1
Chocolate, pistachio, coffee or vanilla ice cream 158 Kcal	
PEACH MELBA	2 2
Yellow peach baked in sugar crust, toasted almonds Madagascan vanilla ice cream, redcurrant jus, 834 Kcal	
STICKY TOFFEE PUDDING	1 9
Butterscotch sauce, coffee ice cream 501Kcal	
ASSORTED ICE CREAM AND SORBET	1 4
264Kcal	
SELECTION OF BRITISH CHEESES	2 3
Dried fruit compote, crackers 233Kcal	

EXECUTIVE PASTRY CHEF: NICOLAS ROUZAUD

Please inform us of any allergies and / or dietary requirements.
Calorie figures are approximative

All prices are inclusive of VAT at the current rate.
A discretionary service charge of 12.5% will be added to your bill.