

ROOM FOR MORE?

DESSERTS £7

Selection of home-made ice creams & sorbets GF

Lemon tart

Josper grilled pineapple *coconut sorbet, mango & passion fruit salsa* GF

Classic vanilla crème brûlée *fresh berries* GF

Saffron poached pear *cardamom ice cream*

Warm chocolate fondant *peanut butter ice cream*

'La Fromagerie' cheeses *tomato chutney* £10

DESSERT WINES & SUGGESTED PAIRING

East India, Lustau Jerez, Spain 50ml £5

Recommended with our saffron poached pear

Ten Year Old Tawny Port, Quinta do Vallado Douro, Portugal 50ml £5

Delicious when paired with our warm chocolate fondant

Muscat de Beaumes de Venise, Domaine Fenouillet 2015 Rhône, France 75ml £5

Perfect with our crème brûlée

Warre's Late Bottled Vintage Port 2011 Douro, Portugal 50ml £5

Ideal with our 'La Fromagerie' cheeses

Moscato d'Asti, Vietti Cascinetta 2014 Piedmont, Italy 125ml £7

Excellent with our selection of home-made ice creams & sorbets

Tokaji 5 Puttonyos, Royal Tokaji Company 2009 Tokaji, Hungary 75ml £9

Try with our lemon tart

Riesling Icewine, Stratus Vineyards 2013 Niagara, Canada 75ml £9

Recommended with our Josper grilled pineapple

HOT BEVERAGES

TEAS £3.50

Earl Grey

English Breakfast

Green tea

Jasmine Silver Needle

INFUSIONS £4

Chamomile

Peppermint leaf

COFFEE

Espresso

Double espresso

Macchiato

Cortado

Americano

Flat white

Cappuccino

Latte

Mocha

Hot chocolate

IN OUT

£2.40 £2

£3 £2.40

£3 £2.40

£3 £2.40

£3 £2.40

£3.50 £2.60

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£3.50 £3

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Some of our menu may contain nuts, seeds & other allergens - for further details please ask your server.
Includes 20% VAT. A service charge of 12.5% will be added to your bill.

108 BRASSERIE