

LA BRASSERIE

DESSERTS AND WINE (100ML)

Queen of Puddings, lemon scented custard, bramble compote, baked meringue £6.25

Our wine choice - 2009 Ventus, Moscato di Sicilia Val de Brun £4.25

Pear Charlotte, caramelised Williams pear with whipped mousse and sorbet £6.25

Our wine choice - 2005 Monbazillac, Domaine de L'Ancienne Cure £7.25

Valrhona Chocolate Tart, iced pistachio £6.25

Our wine choice - NV Banyuls Reserva, Domaine la Tour Vieille £8.50

Banana Parfait, coconut crisp and passion fruit £6.25

Our wine choice – 2009 Late Harvest Muscat, Tabali £5.50

Grosvenor Ice Creams and Sorbets, your choice of freshly churned ices with shortbread and meringue £6.25

Our wine choice - 2009 Pink Muscat, Innocent Bystander £5.75

Farmhouse Cheeses £7.95

PORT 100ml

Warre's Otima, 10 Year old tawny (served chilled) £7.95

2003 Noval, (unfiltered) late bottled vintage £6.50

2001 Noval, (unfiltered) late bottled vintage half bottle £21.50

DESSERT COCKTAILS

Apple Strudle apple Schnapps, Mozart dark chocolate, fresh cream, cinnamon £8.50

Chocolate and Banana Martini Mozart dark chocolate, crème de banane, Grand Marnier, fresh cream £8.50

Liqueur Coffee choice of Whisky, Rum, Cognac, Baileys or Grand Marnier mixed with coffee and thick Amaretto cream £8.50

Hot Chocolate Orange Cointreau, crème de cacao, hot chocolate, clotted cream £8.50

Hot Mocha Mint Baileys, crème de menthe, hot chocolate, espresso, whipped cream £8.50

TEA AND COFFEE

All of our coffees are Rainforest Alliance Certified and brewed from a blend of freshly ground Brazilian, Ethiopian and Guatamalan beans

Freshly brewed coffee	£3.75	Organic Assam	£3.75
Single Espresso	£2.75	Organic Earl Grey	£3.75
Double Espresso	£3.75	Organic Darjeeling	£3.75
Espresso macchiato	£2.75	Herbal Teas	£3.75
Cappuccino	£3.25	Organic Pai Mu Tan (white tea)	
Café latte	£3.25	Eight Butterflies (green tea)	
Café mocha	£3.50	Pu-erh Chai (pu-erh Tea)	
		Summer Bird (peppermint blend)	
		Karma Lotus (camomile)	
		Organic peppermint	
		Organic red fruit	