

BRASSERIE
ROUX

DESSERT

(Sample menu)

CHEESE

Seasonal selection of French cheeses from Maitre Vernier £ 8.50
Blue stilton from Webster's dairy and Isle of Mull mature cheddar

CHEESE FLING

£13.50

Goat's cheese

Tempt your palate with the best goat's cheeses

Wine: Spice Route, Chenin Blanc, Malmesbury, 2007

True Blue

For real character

Wine: Fonseca, Vintage 2000

DESSERT

Rum baba with caramelised pineapple £ 7.00

Apple crumble, caramel sauce £ 7.00

Caramel egg custard with orange £ 7.00

Coffee crème brûlée £ 7.00

Chocolate macaroon with poached pear £ 7.00

Prune clafoutis with prune Armagnac ice cream £ 7.00

Caramelised lemon tart £ 7.00

Ice cream and sorbet £ 7.00

Exotic fruit salad £ 7.00

DESSERT WINE SUGGESTION

Glass Bottle

Vin de Constance, 2004 £9.50 £65.00

COFFEE

£4.50

Filter coffee

Cappuccino

Espresso

ASSORTED TEAS FROM JING TEA

£4.50

If you suffer from any food allergies, please inform a member of our staff who will be happy to assist you in your selection