



Desserts

Affogato 6.50
Vanilla Ice Cream Drowned in Espresso

Murder by Chocolate 7.50
Chocolate Terrine with Berry Coulis and Whipped Cream

Our Special Carrot Cake 6.50

Homemade New York Cheesecake 6.50

Lemon Tart 6.50

Crème Brulée 6.50

The Normandy Crêpes 8.00
with Sauteed Apples and Dulce de Leche

Coffee Cantata 7.50
Coffee Ice Cream, Raspberries, Hot Fudge, Whipped Cream

Heart of Darkness 7.50
Chocolate Ice Cream, Hot Fudge, Cocoa Liqueur, Toasted Hazelnuts

Garden of the Gods 7.50
Vanilla Ice Cream, Raspberries, Essence of Passion Fruit and Apricots

Hot Fudge Sundae with Toasted Hazelnuts 7.00

Gathabawn Ice Cream or Fruit Sorbet 3.75 per scoop

Banana Split 7.50

A Glass of Château Jolys, Jurançon 7.50



The food allergens used in the preparation of our food can be viewed in the separate menu available at the host stand. Please ask a member of staff if you need additional information on food allergens.