

COMPTOIR GASCON

DESSERTS

Café gourmand	5.50
Le Colonel	5.50
Gascon mess	6.50
Crème brûlée	5.50
Gâteau Basque, ice cream	6.50
Profiteroles, vanilla ice cream and chocolate sauce	6.00
Chocolate fondant, pistachio ice cream (<i>15 mins cooking time</i>)	6.50
Selection of ice-creams & sorbets	1 scoop – 2.00, 3 scoops – 5.25
Cheese board with prunes chutney & bread	9.50

SWEET & FORTIFIED WINES

	<u>100 ml</u>	<u>Bottle</u>
Monbazillac « Jour de Fruit » 2014 (37.5cl)	7.50	27.00
Banyuls « Les Clos de Paulilles » 2015 (50cl)	8.00	36.00
Muscats « De Saint Jean Minervois » 2015 (75cl)	8.50	39.00
Port – Taylor's 10 Year Old Tawn , NV	9.00	62.00

COFFEES & TEAS

Americano	2.30
Affogato with coffee	5.00
Espresso (double – add 50p)	2.00
Macchiato (double – add 50p)	2.20
Cappuccino	2.80
Latte	3.00
Liqueur Coffee – Gascon, Baileys, Italian, Normandy, Irish	9.00
Teas – English breakfast, Earl Grey, Peppermint, Camomile, Green,	2.50

CHOCOLATES – Why not have some chocolates with your coffee?

Pimandes – Almonds coated in chocolate & piment d'espelette	3.30
Raisin Doré – Golden raisin macerated with sauternes & peach then coated with 70% cocoa	3.30

DIGESTIFS

	<u>25 ml</u>
Bas Armagnac VS, Baron de Sigognac	5.50
Cognac VS, Martell	5.50
Bas Armagnac, 10 ans d'âge, Baron de Sigognac	9.00
Grand Marnier	4.50
Calvados Pays d'Auge – Château du Breuil	4.50
Poire Williams - Miclo	5.50
Baileys (50ml)	6.50
Disaronno (50ml)	6.50
Cointreau (50ml)	6.50
Manzana Verde – Edmond Briottet (50ml)	6.50

*A discretionary 13.5% service charge will be added. All service charge & tips go directly to our staff.
If you have an allergy or food intolerance, please let your waiter know.*