



ST JACQUES

Les Desserts

Crème brûlée à la vanille £10.50

2020 Château Suduiraut, Castelnau de Suduiraut, Sauternes £16.00

**Tarte Tatin pour 2 à l'abricot
et sa glace à la Bénédictine £25.00**

Apricot tart Tatin for two with Bénédictine ice cream

 *2018 Riesling Grand Cru Brand, Domaine Hurst £14.50*

Soufflé framboise glace à la verveine £14.00

Raspberry soufflé, lemon verbena ice cream

 *2021 Coteaux du Layon, Chaume, Domaine des Forges £14.50*

Clafoutis aux cerises, glace marbrée à la cerise £12.00

Cherry clafoutis, cherry ripple ice cream

 *2021 Maury Grenat, Mas Mudiglizia £15.00*

Profiteroles £12.50

 *2021 Maury Grenat, Mas Mudiglizia £15.00*

Tarte aux fraises £14.00

Strawberry tart

 *2018 Riesling Grand Cru Brand, Domaine Hurst £14.50*

Crêpes Suzette à la Victor

£18.00 or for 2 £30.00

 *2017 Gewurztraminer Grand Cru Brand, Domaine Hurst £14.50*

**Assortiment de fromages affinés de notre
fromager "Beillevaire" £15.00**


A Cheese selection from our cheesemonger "Beillevaire"

We are dependent on market availability and weather conditions, if any of our products are not available please be understanding.

An optional 15% service charge will be added to the bill and Value Added Tax is included in the price.

Allergies: Please inform us immediately of any intolerances with food products, our kitchen will contain traces of many allergens and therefore it is not possible to give a guarantee that particular allergens may not be present in certain dishes, but we will endeavour to provide as much information

as possible for you to make an informed choice.

 Organic wine



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Les Digestifs

Cognac

<i>Remy Martin V.S.O.P</i>	£14.00
<i>Rémy Martin 1738 Accord Royal Fine Champagne Remy Martin X.O</i>	£24.00
<i>Remy Martin X.O.</i>	£39.00
<i>Louis XIII</i>	£320.00

Armagnac

<i>Bas Armagnac, Dartigalongue, V.S.O.P</i>	£15.00
<i>Bas Armagnac, Dartigalongue 1989</i>	£55.00
<i>Bas Armagnac, Dartigalongue, XO</i>	£28.00




Calvados

<i>Calvados, La Flaguerie V.S.O.P</i>	£15.00
<i>Calvados, La Flaguerie 10 ans</i>	£25.00
<i>Calvados, La Flaguerie 15 ans X.O</i>	£35.00
<i>Calvados, La Flaguerie 30 ans X.O.</i>	£45.00
<i>Calvados, La Flaguerie 1973, 50 ans</i>	£70.00

Les Eaux de vie Valentin Zusslin

<i>Poire Williams</i>	£15.00
<i>Framboise</i>	£15.00
<i>Kirsch</i>	£15.00
<i>Coing</i>	£15.00
<i>Ginger</i>	£15.00
<i>Mirabelle</i>	£15.00
<i>Vieille Prune</i>	£15.00
<i>Marc de Gewurztraminer</i>	£15.00
<i>Marc de Pinot Noir</i>	£15.00
<i>Whiskey</i>	£15.00


Vins doux au verre

<i>2020 Château Suduiraut, Castelnau de Suduiraut, Sauternes</i>	£16.00
<i>2018 Riesling Grand Cru Brand, Domaine Hurst </i>	£14.50
<i>2017 Gewurztraminer Grand Cru Brand, Domaine Hurst </i>	£14.50
<i>2021 Maury Grenat, Mas Mudiglizia </i>	£15.00
<i>NV Riversaltes Tuilé, Hors d'Age, Domaine Brial</i>	£13.50
<i>2021 Coteaux du Layon, Chaume, Domaine des Forges</i>	£14.50

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