# LES DESSERTS

## PATISSERIE & ICE CREAMS

**Vanilla Éclair Ⓥ** £6.35
Light choux pastry filled with Madagascan vanilla infused cream topped with vanilla fondant.

**Robineau Gateau Ⓥ** £7.05
Our famed chocolate gateau with layers of chocolate sponge and dark chocolate ganache is quite simply mouth-watering. Our ganache is made with fresh cream and dark chocolate (min.55% cocoa solids). Coated with crispy chocolate.

**Praline Torte with Lemon Chantilly Cream Ⓥ** £7.15
A crispy praline base topped with a layer of chocolate ganache and our homemade Lemon Curd Chantilly.

**Apple Charlotte Ⓖ** £6.65
Bramley Apple Charlotte with an apple purée centre, almond and cinnamon finger biscuits and apple décor.

**Frangipane Tart Ⓥ** £6.80
Crispy all butter sweet pastry case, baked until golden filled with jam and almond frangipane topped with poached and fresh fruit.

**Pear and Blackberry Tart Ⓥ** £6.70
Crispy Sweet Pastry case filled with Madagascan Vanilla Cream, Blackberries and Poached Pear.

**Raspberry & Passion Fruit Cheesecake** £7.05
Crispy biscuit base topped with a Raspberry cheesecake, tangy Passion Fruit Jelly and fresh Raspberries.

**Salted Caramel Indulgence Ⓥ Ⓖ** £7.20
Our original recipe of Indulgence Gateau, Chocolate Brownie base with a Milk Chocolate Cream, Salted Caramel Chantilly and Soft Sea Salted Caramel.

ᔓ Accompaniment
Add Vanilla Ice Cream £1.95
Add Chantilly Cream £1.95

**ᔓ ROBINEAU TASTING PLATTER ᔓ**
£14.50
Orange Treacle Tart · Raspberry & Passion Fruit Cheesecake Salted Caramel Indulgence · Pear, Blackberry & Vanilla Tart · Vanilla Ice Cream and Raspberry Coulis.
Serves one person as a large dessert or two people sharing

**Raspberry Meringue Sundae Ⓥ Ⓖ** £8.75
Vanilla Ice Cream with Meringue pieces, Raspberry Compote, Raspberry Coulis and Chantilly Cream.

**Chocolate Brownie Sundae Ⓖ** £8.75
Chocolate Almond Brownie, Vanilla Ice Cream, Chantilly Cream and Salted Caramel Sauce topped with Marshmallows and Chocolate Chips.

## SCONES

**ᔓ ROBINEAU CREAM TEA Ⓥ** £9.50
A homemade fruity scone, made with a secret recipe from the Connaught Hotel in London, served with Vanilla cream and Tiptree Strawberry Jam. Served with Tea or Coffee.

**Fruit Scone Ⓥ** £4.95
Homemade, served with butter and Tiptree Strawberry Jam.

**Cheese Scone Ⓥ** £4.45
Homemade all butter scone with cheddar cheese top, served with butter.

## TEA, COFFEES & CHILLED DRINKS

| | |
|---|---|
| Yorkshire Tea (pot for one/ two) | £4.30/£7.90 |
| Café Blend/Decaffeinated Coffee | £4.50 |
| Cappuccino/Flat White | £5.20 |
| Mocha | £5.95 |
| Latte – Traditional or with syrup (Caramel, Hazelnut or Vanilla) | £5.20/£5.70 |

*Add a handmade Parisian Macaroon, £2.10*

**HOT CHOCOLATE** £4.95
Café Vinci's Hot Chocolate Heaven, luxury Italian style hot chocolate blended with Acorn Dairy's organic semi skimmed milk *Add whipped vanilla cream, marshmallows & chocolate flakes* £6.25

**LOOSE LEAF TEAS** £4.70
*Taylors of Harrogate finest teas in a teapot for one, served with milk or lemon*
English Breakfast, Earl Grey, Green Tea, Yorkshire Tea, Decaffeinated

**HERBAL TEAS** £4.70
*Pot for **One*** Peppermint, Orange & Lemon

**CAFETIERES** £6.50/£13.50
Café Vinci's finest freshly ground beans, cafetières for one serve almost 2 cups whilst cafetières for two serve 4 cups
Cafetières (for one or two)

Costa Rica - *A medium bodied coffee with nutty undertones*
Java - *Full bodied coffee with tones of chocolate*
Decaffeinated - *Made with the finest Arabica beans with approximately 99% caffeine*

**CHILLED DRINKS**
Luscombe Organic Drinks £4.35
Wild Elderflower Bubbly, Raspberry Crush, Natural Apple Juice, Orange Juice, Hot Ginger Beer, Rhubarb Crush, Sicilian Lemonade (270ml)

Still or Sparkling Water (500ml) £2.65

Ⓥ Suitable for Vegetarians
Ⓖ Please let us know if you require this dish to be prepared Gluten Free