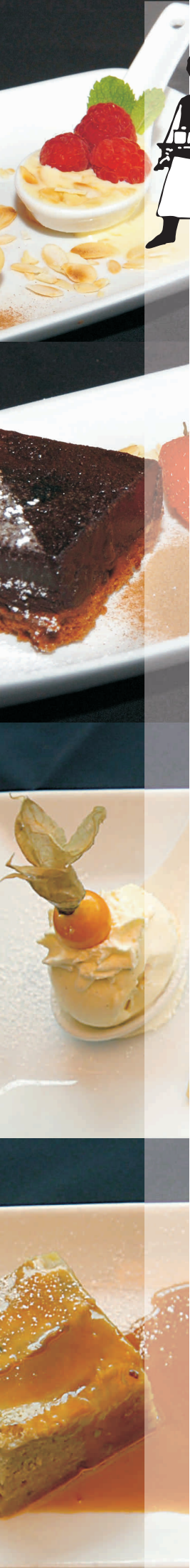




JACKS

Desserts et Boisson Chaud



Desserts

Chocolate Fondue (serves two)	£11.50
Self-indulgent rich chocolate sauce warmed in its own fondue pan accompanied with seasonal soft fruits, marshmallows and Belgian waffle	
Chocolate Fondante Tartlet	£5.25
Sweet pastry tartlet baked with a chocolate fondante filling, simply served on a warm strawberry sauce with fresh vanilla pod ice-cream	
Lime & Tequila Panacotta	£5.25
Italian classic with a Mexican twist, served with a passion fruit sauce and homemade honey granola	
Seasonal Red Fruit Pudding	£5.25
We want to extend the season of the summer pudding. We serve it with a mint cream quenelle and a red fruit sauce	
Sultana & Whiskey Sponge	£5.25
Homemade steamed individual sponge pudding served with deep fried banana fritter, banana ice-cream and a whiskey sauce	
French Apple Tarte Tatin	£5.25
An upside-down apple tart in which the apples are caramelized in butter and sugar before the tart is baked served with an anglasie sauce and fresh vanilla pod ice-cream	
Raspberry Shortbread	£5.25
Layered homemade shortbread with fresh raspberries and chantilly cream	
Vanilla & Thyme Baked Cheesecake	£5.25
Served with cherries jubilee	
Selection of Cheeses	£8.50
Chef's selection of cheese	

Boissons Chaud

Latte	£2.50	Double Espresso	£2.00
Cappuccino	£2.25	Filter	£1.90
Espresso	£1.90	Speciality Liqueur Coffees	£4.25

NUT ALLERGIES

Please note, some of our menu items, especially desserts, may contain nuts or nut products.

GENETICALLY MODIFIED FOODS

Following extensive research and information from our producers and suppliers; to the best of our knowledge, genetically modified food products are not used in our menu items.