



Dessert Menu

Crème Brulee and House Recipe Shortbread...£5.95GFA
Dark Chocolate Brownie, Hot Chocolate Sauce, Vanilla Ice Cream... £5.75
Lemon & Lime Cheesecake, Raspberry Puree & Chantilly Cream ...£5.95
Eton Mess...£5.75GF
Elderflower Panacotta & Berry Compote ...£5.50 GF
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream...£5.75
Apple and Rhubarb Crumble with Homemade Custard...£4.95

Ice Cream Sundaes @ £6.00

“Rocky Road”

Chocolate Brownie Bits, Candied Pecan nuts, Marshmallows, Chocolate Ice Cream, Maltease Ice Cream & Cream

“Banoffee” GFA

Butterscotch Candy, Bananas, Butterscotch sauce, Vanilla Ice cream, Salted Caramel Ice Cream & Amaretto Biscuits & Cream

“Lemon Meringue” GFA

Lemon Curd, Lemon Meringue Ice Cream, Vanilla Ice Cream, Crushed Meringue, Crushed Shortbread & Cream

CHEESE

Choose all three for £8.95

Cashel Blue...£3.95

Applewood Smoked Cheshire...£3.95

Creamy Mature Cheddar...£3.95

All served with Crackers and Chutney, Grapes, Celery & Apple

Cheshire Farm Ice Creams

3 x scoops £3.95

Vanilla/Strawberry/Dark Chocolate/Honeycomb/Cherry Crumble/Lemon Meringue/Pistachio

SORBETS

Green Apple/Pink Grapefruit/Raspberry/Passion Fruit

TEA all @ £2.15

English Breakfast/Earl Grey/Darjeeling/Green Tea/Lemon & Ginger/Mango & Strawberry
Blueberry & Apple/Cranberry & Raspberry/Cranberry & Blood Orange/Peppermint/ Camomile/Red Bush

COFFEE

Mocha £2.35/Espresso £2.10/Cappuccino £2.30/Latte £2.30/Americano £2.10/Liqueur Coffee £4.95

Food allergies and intolerances

Before ordering, please speak to a member of staff about your requirements

GF = Gluten Free/N = Contains Nuts/GFA=Gluten Free Alternatives

Menu Prices Inclusive of VAT @20%

Menu Items are subject to availability/market changes

A Polite Note, All dishes are cooked fresh to order so please allow a slight delay during the busy periods

Dishes are prepared in a kitchen containing Nut products; we cannot guarantee that all of our dishes do not contain nuts traces