

Autumn Desserts

Cereal milk panna cotta, krachaletta, chocolate crackle, dark chocolate sauce - **£7.00** (inspired by Christina Tosi - Momofuku Milk Bar, NYC)

Lemon curd, meringue, crushed brambles, lemon cream Mobberley Ice Cream - **£6.00**

Yorkshire Parkin Sundae, salted caramel, banana, Mobberley's Autumn Ice Cream's, clotted cream - **£6.50**

Smoked treacle tart, cinder toffee, candied apple, pumpkin spice Mobberley Ice Cream - **£7.00**

Chilled rice pudding, ginger and lime butterscotch, coconut granola - **£6.00**

Cheeseboard - 3 cheeses - **£9** 4 cheeses - **£12** 5 cheeses - **£15**
Served with Walkers Scottish Oatcakes, Reaseheath butter, House chutney & red grapes

A choice of: -

Cenarth Brie – delicious Welsh Brie with a mild mushroomy flavour and soft gooey buttery centre

Drunken Burt – modern cheese made with milk from Cheshire farms with a semi soft texture and washed cider to give it a smooth punchy flavour

Bourne's Cloth Bound Cheshire – traditional Cheshire cheese with a slightly salty tang and semi-dry paste, cloth bound and matured for up to 8 months

Nantwich Blue – delicious creamy and rich blue cheese with grassy undertones and a long lasting flavour

Smoked Lancashire – mellow and tasty Lancashire cheese made by the Kirkham Family in Lancashire cold smoked over Hickory Branches to develop a deep savory flavour

Hot Drinks

Americano - £2.20

Cappuccino - £2.40

Latte - £2.40

Flat White - £2.40

Pot of Tea - £2.25

Fruit Tea - £2.25

Mocha - £2.95

Hot Chocolate - £2.95

Espresso – £2.20

Double Espresso - £3.80

Liqueur Coffee - £5.95

Choose from

English Irish Calypso Bailey Famous Grouse Brandy Amaretto
Bourbon Shin Shin Russian Drambuie Seville

