

Menu

DESSERT

Autumn apple tart, homemade custard & ginger crumble - **£7**

Vanilla panna cotta, hedgerow fruits & classic shortbread biscuits - **£7** (gf)

Dark chocolate brownie sundae with chantilly cream, griottine cherries, chocolate fudge sauce, chocolate crumb & Cheshire Farm vanilla ice cream - **£8** (gf)

Whipped vanilla cheesecake, blackberry compote, honeycomb
& Cheshire Farm Honeycomb ice cream - **£7**

Sticky Ginger pudding, honey roasted apricots, salted caramel sauce &
Cheshire Farm vanilla ice cream - **£7.50**

Selection of ice creams (gf) - **£6**

Choose from: - *Vanilla, Strawberry, Chocolate, Raspberry, Honeycomb, Cointreau & Orange*

Cheeseboard - 3 cheeses - **£9** 4 cheeses - **£12** 5 cheeses - **£15**

*Our cheese board cheeses are produced and sourced both locally
and from across the UK, handpicked by the
Chef and supplied to us by Nick & Chris from The Cheese Shop in Nantwich.
All cheese boards are served with Crackers, lightly salted
dairy butter from Reaseheath College & our homemade seasonal chutney*

Choose from: -

Nantwich Blue, Coastal Cheddar, Cenarth Brie, Rutland Red, Chef's Choice