

# Menu

## SPRING DESSERT

Caramelised rhubarb, apple & ginger crumble with sweet vanilla custard - **£7.50**

Dark chocolate & peanut butter ganache "pie", whipped creme fraiche - **£8**

Lemon Curd Mess with raspberry & homemade butter cookie - **£7.50**

Banoffee cheesecake, salted caramel sauce, chocolate crunch & ice cream - **£7.50**

Marmalade & Brioche butter pudding, candied pecans & Cointreau & orange ice cream - **£8**

Vegan cheesecake with chocolate & cherry, served with vegan 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*

All our food is prepared fresh in a kitchen where nuts, gluten and other known allergens are present.  
Please speak to a member of staff if you have any allergies or intolerances