

Menu

SUMMER DESSERT

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

Warm dark chocolate brownie, chocolate sauce & vanilla ice cream (gf) - **£7.50**

Lemon posset tart, meringue & fruit compote - **£7.50**

Gin & tonic cheesecake, lime gel, Cheshire Farm vanilla ice cream - **£8**

Banana Mess, meringue, whipped cream, toffee sauce & banana (gf) - **£7.50**

Vegan cheesecake with chocolate & cherry, served with vegan ice cream - **£7**

Summer berry pudding, fresh cream & toasted almonds - **£7.50**

Selection of ice creams (gf) - **£6**

Choose from: - *Vanilla, Strawberry, Chocolate, Raspberry, Salted Caramel, Cointreau & Orange*
Vegan ice cream available, vanilla or chocolate

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