

Menu **AUTUMN DESSERT**

Homemade Apple crumble, traditional crumb with sweet vanilla custard - **£7**

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

Vanilla Crème Brulee, homemade shortbread biscuit (gf) - **£7.50**

Keylime Pie, whipped cream topping & lime garnish - **£7**

Winter berry mess, whipped cream, meringue, winter berries (gf) - **£7.50**

Perfectly baked vegan apple tart, Cheshire Farm vegan vanilla ice cream - **£7**

Sticky toffee pudding, toffee sauce & Cheshire Farm vanilla ice cream - **£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