

Menu

SPRING DESSERT

Biscoff cheesecake, biscoff crumb, caramel sauce & vanilla ice cream - **£8**

Homemade pear crumble, honey & oat crumble with sweet vanilla custard - **£7**

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

Liquorice panna cotta, poached sweet rhubarb & gingerbread biscuit (gfa) - **£8**

Lemon curd mess, whipped cream, meringue, blueberries & homemade butter cookie (gfa) - **£7.50**

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

Homemade bakewell tart, raspberry puree, toasted almonds, sweet vanilla custard - **£7.00**

3 scoop selection of ice creams (gf) - **£6**

Choose from: - *Vanilla, Strawberry, Chocolate, Raspberry, Toffee fudge, 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