

Menu

SUMMER DESSERT

Biscoff & banana waffle sandwich, biscoff spread, banoffee ice cream, Belgium waffle - **£8**

Homemade cherry crumble, honey, almond & oat crumb with vanilla ice cream - **£7**

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

Peach Melba whipped cream pie, biscuit & pretzel base, raspberry puree - **£8**

Eton mess, whipped cream, meringue, raspberries & strawberries, shortbread biscuit (gfa) - **£7.50**

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

Homemade apricot frangipane, 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, Chef's monthly flavour
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