

Menu

AUTUMN DESSERT

Honey & thyme baked cheesecake, damson puree, ginger crumb & vanilla ice cream - **£8**

Homemade apple & blackberry crumble, honey & oat crumb with vanilla ice cream - **£7.50**

Warm dark chocolate brownie, chocolate sauce & toffee fudge ice cream (gf) - **£8**

Gingerbread & white chocolate mousse, sticky toffee sauce & honeycomb - **£8**

Perfectly baked vegan apple tart, Cheshire Farm vegan vanilla ice cream - **£7.50**

Vanilla crème brulee, homemade cranberry & orange cookie - **£7.50**

Apricot bread & butter pudding, brandied apricots, vanilla custard - **£7.50**

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 cheese of the month

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