

Menu

WINTER & CHRISTMAS DESSERT

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

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

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

Traditional Christmas pudding with brandy sauce (gfa) - **£6**

Sticky treacle tart with creme fraiche and a whiskey and orange sauce- **£7.50**

Pear & blackberry crumble, honey oat crumb, vanilla custard - **£7**

Dark chocolate delicie, salted caramel sauce, vanilla ice cream, toasted hazelnuts - **£8**

Vegan rhubarb & ginger cheesecake, mulled rhubarb, Cheshire Farm vegan vanilla ice cream (ve) - **£7.50**

3 scoop of Cheshire Farm ice cream(gf) - **£6**

*Choose from: - Vanilla, Strawberry, Chocolate, Raspberry, Toffee fudge, Chef's monthly flavour
Vegan ice cream available, vanilla or chocolate*

Christmas cheeseboard - a selection of 5 cheeses - **£15**

Nantwich Blue, Coastal Cheddar, Cenarth Brie, Rutland Red, Chef's cheese of the month

*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*

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