

Menu

SPRING DESSERT

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

Sticky toffee pudding, toffee sauce vanilla ice cream - **£8**

Raspberry & lemon clafouti, raspberry sauce & vanilla ice cream - **£7.50**

Vanilla creme brulee, homemade pistachio biscotti (gfa) - **£8**

Banoffee cheesecake, caramelised banana & banoffee ice cream - **£8**

Perfectly baked lattice apple tart, sweet vanilla custard - **£7.50**
Vegan available

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*

Badger cheeseboard - a selection of 3 cheeses - **£12**

Nantwich Blue, Coastal Cheddar, 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