

# *Menu*

## SUMMER DESSERT

### **Brownie (gf) - £8**

Homemade gluten free chocolate brownie, chocolate sauce & toffee fudge ice cream

### **Sticky Toffee Pudding - £8**

Steamed toffee pudding, rich toffee sauce, Cheshire farm vanilla ice cream

### **Eton Mess - £8**

Crushed British strawberries, meringue, whipped chantilly cream & strawberry sauce

### **Pannacotta (gfa) - £8**

Lemon pannacotta, passionfruit, prosecco gel, homemade shortbread biscuit

### **Ice Cream Sandwich - £8**

Belgium waffle, raspberry ice cream, white chocolate sauce & fresh raspberries

### **Apple Tart - £7.50**

Baked lattice apple tart & Cheshire farm vanilla ice cream

### **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*

*All cheese boards are served with crackers, lightly salted  
dairy butter from Reaseheath College & our homemade seasonal chutney*

*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 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