

DELICIOUS DESSERTS all at 5.75

Brandy and Bay Peaches [v] [gf]

poached ripe peaches, luxurious vanilla ice cream, fresh seasonal berry sauce and crushed toasted almonds

Sticky Ginger Pudding [v]

steamed stem ginger sponge, caramelised toffee sauce served with a warm vanilla infused custard cream

Creme Brulee Tart [v]

a luxurious baked egg custard in a buttery shortcrust pastry, burnt sugar topping and poached rhubarb

Sicilian Lemon Fool [v]

a delightful combination of homemade lemon curd, double cream, organic natural yoghurt and ginger biscuit crumble

Chocolate Orange Torte [v] [gf]

sinfully rich velvety chocolate mousse on cointreau soaked sponge base, Seville orange coulis, white chocolate ganache

Cappuccino Cheesecake [v]

a creamy blend of mascarpone, Irish coffee liqueur, crushed amaretti biscuits, sticky coffee glaze

Baked Fresh Figs [v] [gf]

gently roasted in wildflower honey and a marsala syrup, clotted cream ice cream - simple but delicious!

PUDDING WINES

Enjoy a glass one of our vibrant and fruity pudding wines

Mitchells Noble Semillon 50ml 3.75

Rutherglen Liqueur Muscat 50ml 4.50

ARTISAN CHEESE BOARD

Choose any 3 for 7.50
or all 6 [to share] for 15.00

Kidderton Ash - Butlers [v]

an outstanding handcrafted goats cheese, delicate in flavour sprinkled with ash prior to maturing to enhance the taste

Golden Lancashire Brie - Butlers [v]

a moist golden coloured soft cheese, has a distinctive taste and is extra creamy in texture

Red Fox Leicester - Belton [v]

this cheese has a unique recipe that has been developed over many years, it has complex tastes and an unexpected crunch

Blue Monday - Alex James [v]

delightfully soft and mellow. It is bitterly sweet, creamy with a slight spicy hint. 'A luscious treat'

Garstang Blue - Dewlay [v]

a combination of smooth and velvety textures, a mild but indulgent taste, 'a cheese lovers favourite'

Trotter Hill - Butlers [v]

this excellent Lancashire cheese is fully matured for over twelve months, it has a deep complex savoury flavour

Served with peters yard biscuits, grapes in wildflower honey and homemade celery chutney

PORT

Enjoy a glass of our recommended ports with your cheese

Taylors L.B.V. 2008 50ml 4.00

Pocas Old Tawny 50ml 4.50

Gould Campbell 50ml 6.00

Please Note: For allergen information please ask a member of staff.
[v] Denotes vegetarian options.

COFFEE

Creamy Coffee 2.75
smooth coffee topped with whipped cream

Milky Coffee 2.75
smooth coffee with a velvety warm milk foam

Espresso Coffee 2.75
extra strong black coffee with a choice of toppings
warm milk foam - fresh whipped cream

Liqueur Coffee 5.75
smooth coffee topped with whipped cream
choose from
Cointreau - Amaretto - Brandy - Jameson - Tia Maria

SPECIALITY TEA 2.75

Choose from our range of teas and infusions
English breakfast - earl grey - green tea -
peppermint - lemon & ginger - cranberry & raspberry -
red bush [caffeine free]

FINE BRANDIES & ARMAGNAC

Remy Martin V.S.O.P. 25ml 5.00

Janneau Armagnac X.O. 25ml 6.00

Hennessy X.O. 25ml 8.00

TEMPTING TREATS

Co Co Chanel 7.50
a shot of fine brandy blended with a chocolate liqueur, ice, fresh cream, dusted with a touch of 'Co Co'

Espresso Martini 7.50
luxury vodka, shot of espresso and Kahlua, well shaken with crushed ice and coffee beans

Amaretto Alexander 7.50
Disaronno Amaretto with a splash of Tia Maria liqueur, crushed ice, fresh cream, with a sprinkling of nutmeg