

DELICIOUS DESSERTS all at 5.75

Chocolate Orange Torte [v][gf]

sinfully rich and velvety chocolate mousse on a cointreau soaked sponge base, seville orange coulis, white chocolate ganache

Cappuccino Cheesecake [v]

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

Classic Summer Pudding [v]

the quintessential British dessert for summer... juicy seasonal berries, wild berry sauce, lightly whipped chantilly cream

Pear and Ginger Pudding [v]

steamed stem ginger sponge, caramelised poached pears served with a warm vanilla infused custard cream

Creme Brulee Tart [v][gf]

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 and organic natural yoghurt, and a vanilla biscuit crumble

Baked Fresh Figs [v][gf]

gently roasted in wildflower honey and 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

Served with a selection of biscuits, grapes in honey, celery and homemade fruit chutney

Cenarth Brie - Caws Cenarth [v]

a traditional french style soft cheese, with a distinctive aroma and flavour as it develops

Lincolnshire Poacher - S. Jones [v]

a hard, full flavoured, mature cheese aged 14-16 months for a rich tangy taste

Cheshire Red - Belton [v]

a classic cheshire with a crumbly texture and light nutty flavour

Nantwich Blue - Carmarthenshire [v]

mild and creamy tasting blue with a sharp piquant blue flavour and soft texture

Garstang Blue - Dewlay [v]

rich and mellow with a velvety smooth texture

Lancashire Smoked - (J. J Sandham) [v]

traditional Lancashire cheese smoked for four days to give an unbeatable flavour

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

PORT

Enjoy a glass of our recommended ports with your cheese

Taylor's 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