



Desserts and Coffees

All desserts £5.95

Vanilla crème brûlée

free range eggs, pure vanilla beans and luscious double cream, combined under a crunchy caramel glaze

White chocolate pana cotta

poached fruits, raspberry gel

Bramley apple and rhubarb crumble

fresh vanilla custard

Rum baba

summer berry compote & chantilly cream

Warm Chocolate Brownie

valrhona chocolate ganache & vanilla ice cream

A selection of Cheshire Farm Ice-creams – £1.80 per scoop

Just ask for today's ice cream and sorbet selection

Artisan Cheeses

A selection of 3 of the following British cheeses **£7.95**

A selection of all 5 cheeses **£9.95**

Served with Jannocks of Shropshire biscuits, grapes, celery and chutney

Helers Blue Cheshire –

A deep, mellow flavoured cheese from Laurels Farm in Hatherton, Cheshire.

Cenarth Welsh Brie –

A soft flavoursome cheese made at Fferm Glyneithinog in Dyfed, Wales.

Burt's Blue Cheese –

A creamy, soft blue cheese, made at Altrincham's Cheshire Cookery School, by Claire Burt.

Kidderton Ash –

A semi soft goats cheese rolled in ash to mature. Made at Ravens Oak Dairy, near Nantwich.

Helers Traditional Red Cheshire –

A full flavoured traditional cheese made at Laurels Farm in Hatherton, Cheshire.

Port and Dessert Wine

Taylors 2004 LBV

£2.95 - Glass
£15.00 – ½ Bottle

The Stump Jump Sticky Chardonnay

£15.00 – ½ Bottle

Fresh Vettori Coffee

Regular coffee

£2.00

Espresso

£2.00

Double espresso

£3.00

Latte

£2.25

Cappuccino

£2.25

Mocha

£3.25

Liqueur coffee

£5.50

Hot Chocolate

£3.00

Selection of Tea &

Infusions

£2.00