

## Desserts

(GF) (V) **Affogato** Vanilla Ice Cream, Hot Espresso and Amaretto £8.50  
(V)(GF)(N) **'Topsy Ice'** White Choc Chunk Ice Cream, Chopped Strawberries and Marsala Wine with Toasted Almonds £9.00

**Chocolate and Raspberry Brownie** Chocolate Sauce and Vanilla Ice Cream £8.75

**Raspberry Crème Brule** with Prosecco Sorbet and Fresh Fruit £8.50

(N) **Rhubarb and Stem Ginger Crumble** with toasted Almonds and Anglaise £8.00

**Orange and Grand Marnier Cheesecake**, Orange Syrup, and Chantilly Cream £8.25

(N) **Raspberry and Almond Frangipane** and Clotted Cream £8.50

**Mixed Fruit Summer Brioche Summer Pudding**. £8.50

**Vanilla Panna Cotta** with Shortbread Biscuit. £8.00

(V)**Sticky Toffee Pudding** topped with Toffee Sauce and Vanilla Ice Cream £8.00

All our desserts pair well with the sweet notes of our [Orange Muscat Dessert Wine](#), which we offer by the Glass or in Half Bottles

## **Cheshire Farm Ice Cream**

1 scoop £2.10 2 scoops £4.20 3 scoops £6.30

Rum and Raisin, Toffee Fudge, Stem Ginger, Salted Caramel, White Choc Chunk, Raspberry Ripple, Vanilla, Honeycomb

(GF) Dairy Free Sorbet. Blackcurrant or Blood Orange

Our Ice Creams come with wafers. Please ask for no wafer if you require Gluten Free.

## Cheese

Single Cheese £6.00 Extra Cheeses £4.00 each

Served with Homemade Chutney, Apple, Grapes and Biscuits

We also have a selection of Ports which are ideal complements to our selection of cheeses, please check the wine list for the full selection.

## **Snowdonia Black Bomber Mature Cheddar**

This hand-crafted Welsh Cheddar won silver medal at the 2010 Nantwich Cheese Show and Bronze in 2009

**Beauvale Blue** A Soft Farmhouse blue-veined cheese, often described as blue brie, made from unskimmed cow's milk, it has a salty taste and buttery texture

**Cornish Yarg** Cornish Yarg is a nettle wrapped semi hard cheese made from grass rich Cornish milk. Tangy under its natural rind and slightly crumbly in the core

**Brie de Nagis** Brie de Nagis hails from Brie, just southwest of Paris and is one of the milder, more buttery Bries. It is creamy and smooth and has a slightly chalky centre that becomes runny with age

## Snack Menu

### All served on or with Toasted Sourdough Bread

(Served Between 12pm – 4pm)

Open Sandwich Aberdeen Angus Beef and Fried Onions £11.50

(V)(N) Sundried Tomato, Goat Cheese, Red Onion Olives, and Pesto  
£9.50

Pastrami, Dijon Mustard Mayo, Cornichons, Rocket, and Melted  
Emmental Cheese £11.50

## **Fresh Brewed Coffee** (All Available as Decaf) (Oat Milk Available)

Americano £2.50 Cappuccino £2.95

Single Espresso £2.00 Double £2.60

Latte £2.95 Macchiato £2.15 Mocha  
£2.75

Liqueur Coffees £4.95

Hot Chocolate £2.50

Upgrade any of our Coffees with  
Hazelnut, Vanilla or Caramel Flavour  
for 50p

POT OF TEA £3.00

English Breakfast, Earl Grey, Green  
Leaf, Lemon and Ginger, Peppermint  
Cranberry and Raspberry or Decaf.

## Ports

Nieport Tawny Dee £6.00

Nieport LBV £6.50 Nieport Ruby Dum  
£5.50

Dessert Wine 2017 Orange Muscat  
Half Bottle £27.00 125ml Glass £9.50

FURTHER INFORMATION ON ALLERGENS

IS AVAILABLE

PLEASE ASK A MEMBER OF STAFF

(V) = Vegetarian

(GF) = Gluten Free

(N) = Contains Nuts

(DF)) = Dairy Free

(Other dishes may contain traces of nuts,  
celery)

None of our dishes knowingly contain