

No 26



WINTER MENU

*homemade & locally sourced;
fruit, free-range eggs & dairy*

DESSERTS

LEMON TART
lime meringue, crème fraiche sorbet
£6.95 V

MAPLE PARFAIT
salted crumb, bacon fudge,
milk ice-cream
£6.50 V* GF*

VANILLA PANNA COTTA
winter berry compote,
fennel meringue
£6.95 GF*

**CHOCOLATE BREAD
& BUTTER PUDDING**
chocolate sauce, vanilla ice-cream
£6.95 VE

APPLE TARTE TATIN
vanilla ice-cream
£7.50 VE*

**WHIPPED GORGONZOLA, BRIE BON
BONS, CHEDDAR SABLE**
caramelised pear, grape compote,
shallot ketchup, walnuts
£10.50 V

**CHOCOLATE ORANGE
CRÈMEUX**
hazelnut praline, torched orange,
chocolate soil
£6.50 V

CHESHIRE FARM ICE-CREAM
choose from: vanilla, chocolate,
strawberries & cream, rum & raisin,
raspberry ripple, honeycomb, mint
chocolate chip, duo apple & sour
cherry, raspberry sorbet, mango
sorbet, lemon sorbet
1 SCOOP £3.50 2 SCOOPS £5.50
3 SCOOPS £6.95
V VE* GF*

**WEETWOOD
DISTILLERY**
- CHESTER -
Spirits

**STAFFORDSHIRE
CHEESE Co.**
- CHEDDLETON -
Cheese

DUNWOOD FARM
- IPSTONES -
Meat

**NELSON'S
DISTILLERY**
- UTTOXETER -
Gin, Rum

CHARTLEY COFFEE
- HIXON -
Coffee

**CHESHIRE FARM
ICE-CREAM**
- TATTENHALL,
CHESTER -
Ice-cream

BIDLEA DAIRY
- HOLMES CHAPEL,
CHESHIRE -
Milk & Cream

**OLIVER
PERRY LTD**
- MIDDLEWICH -
Vegetables

TITANIC BREWERY
- BURSLEM -
Beers

**BUTTERCROSS
FARM FOODS**
- MARKET DRAYTON -
Meat

BEN'S EGGS
- LOGGERHEADS -
Eggs

No
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WINTER DESSERT MENU

hot drinks

decaffeinated options available

	REG	LRG
ESPRESSO	£3.05	£3.45
FILTER COFFEE	£2.95	
AMERICANO	£3.15	£3.55
FLAT WHITE	£3.65	
CAPPUCCINO	£3.30	£3.75
LATTE	£3.30	£3.75
HOT CHOCOLATE	£3.30	£3.75
MOCHA	£3.45	£3.95
ENGLISH BREAKFAST TEA		£2.95
TWININGS TEA VARIOUS FLAVOURS	£3.15	

MADE WITH: OAT MILK +£0.25

ADD: SYRUP +£1.00
vanilla, cinnamon, hazelnut, gingerbread, caramel

liqueur coffees

Irish coffee - Jameson's whiskey	£7.60
Calypso coffee - Tia Maria	£7.20
Parisienne coffee - Courvoisier cognac	£8.40
Irish cream coffee - Baileys	£7.90

or select any liqueur you fancy



dessert wine

50ml
Gls

JURANCON DOUX, DOMAINE LAGUILHON
flavours of baked apricots, marmalade & roasted
peaches, pair well with cheesecakes & tarts
JURANCON, FRANCE £4.00

dessert cocktail

ESPRESSO MARTINI £9.50
Absolut vodka, Kahlua, espresso, vanilla syrup

please see our full cocktail list for other options

brandy

25ml

COURVOISIER	£5.00
HENNESSY VS	£5.00
HENNESSY XO	£17.00
BERNEROY CALVADOS	£5.50
BARON DE SIGOGNAC ARMAGNAC	£6.00

ALLERGENS

Please advise us about any allergies or special dietary requirements

V VEGETARIAN
VE VEGAN
GF GLUTEN FREE

VE* VEGAN ALTERNATIVE AVAILABLE
GF* ADAPTABLE TO GLUTEN FREE

All our food is prepared in an environment where: nuts, peanuts, gluten, sesame, milk, egg, soya, celery, mustard, lupin, fish, molluscs, crustaceans and sulphite containing ingredients are used