

20
25

No
26



AUTUMN MENU

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

DESSERTS

APPLE CLAFOUTIS
vanilla custard, apple compôte
£7.⁵⁰ V

CARROT CAKE
white chocolate ganache, Cointreau
infused raisins, stem ginger,
cream cheese ice-cream
£7.⁹⁵

SPICED PINEAPPLE TARTE TATIN
coconut ice-cream
£7.⁹⁵ VE* GF*

CAPPUCCINO PARFAIT
milk foam crisp, coffee caramel,
chocolate sorbet
£6.⁹⁵ V GF*

VANILLA CUSTARD PANNA COTTA
blackberry compôte,
toasted almonds
£6.⁹⁵ GF*

LEMON TART
lemon zest Chantilly cream,
raspberry coulis
£7.⁵⁰

CHOCOLATE FONDANT
(cooked to order)
honeycomb,
honeycomb ice-cream
£7.⁵⁰ V GF*

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

**MINI
DESSERT**
& hot drink
£8.⁹⁵

MINI APPLE CLAFOUTIS
vanilla custard, apple compôte
V

**MINI TRIPLE
CHOCOLATE BROWNIE**
chocolate sauce
VE* GF*

**MINI STICKY
TOFFEE PUDDING**
toffee sauce
V GF*

*served with a regular tea, filter coffee,
espresso, latte, cappuccino, or hot chocolate*



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digestif

After-dinner drinks, also known as digestifs, are the delightful companions, enjoyed just when your meal is winding down.

These libations serve a dual purpose: to tantalise your taste buds & aid in digestion

	25 ^{ml}	50 ^{ml}
QUINTA DE LA ROSA RUBY PORT		£5.00
HARVEYS BRISTOL CREAM SHERRY		£4.25
HENNESSY VS	£5.50	£9.50
HENNESSY XO	£18.00	£30.00
BERNEROY CALVADOS	£7.00	£12.00
THE CHESHIRE WHISKY	£7.00	£12.00
CAZCABEL COFFEE TEQUILA	£4.50	£8.50
CAZCABEL HONEY TEQUILA	£4.50	£8.50
LIMONCELLO	£5.00	£9.00

liqueur coffee

decaffeinated options available

Irish coffee - Jameson whiskey	£7.60
Calypso coffee - Tia Maria	£7.30
Parissienne coffee - Courvoisier cognac	£8.40
Irish cream coffee - Baileys	£8.10
Irish cream hot chocolate - Baileys	£8.00

or select any liqueur you fancy

dessert wine

50^{ml}

HEAVEN ON EARTH STELLAR ORGANICS £3.50
A natural sweet wine is made per the "Vin de Paille" method of Muscat d'Alexandrie grapes dried on a bed of organic rooibos tea. A fragrant nose of roses, apricots & pine trees
SOUTH AFRICA

dessert cocktail

BOOZY SALTED CARAMEL SHAKE £10.00
Sixtowns vodka, Kahlua, caramel, cream, sea salt

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

CARAMEL ESPRESSO MARTINI £10.50
Sixtowns vodka, Baileys, double espresso, caramel

HAZELNUT TRUFFLE MARTINI £11.00
Sixtowns vodka, Frangelico, hazelnut, espresso, cream

please see our full cocktail list for other options

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