



FESTIVE SUNDAY MENU

DESSERTS

STICKY FIG PUDDING
spiced fruits, brandy sauce
£8.⁵⁰ V GF*

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

DARK CHOCOLATE TORTE
crystallised dark chocolate, Cointreau &
orange ice-cream, hazelnut praline
£8.⁹⁵ VE* GF*

BREAD & BUTTER PUDDING
Irish cream liqueur & white chocolate,
vanilla custard
£7.⁹⁵ V

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

LEMON TART
lemon zest Chantilly cream, raspberry coulis
£7.⁹⁵

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

Christmas indulgence

SPOIL YOURSELF WITH A LIQUEUR COFFEE,
HOT CHOCOLATE, DESSERT WINE OR COCKTAIL!
please enquire for our full selection

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

IRISH COFFEE £7.⁶⁰
Jameson whiskey

ALLERGENS

Please advise us about any allergies or
special dietary requirements

V VEGETARIAN VE VEGAN
VE* VEGAN ALTERNATIVE AVAILABLE
GF GLUTEN FREE

GF* GLUTEN FREE ALTERNATIVE AVAILABLE

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