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No
26

WINTER MENU

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

DESSERTS

CHOCOLATE GANACHE
cherry compôte,
almond & chocolate soil,
cherry liqueur syrup
£8.50 V GF*

TOFFEE PECAN SPONGE
candied salted pecan,
vanilla custard
£7.95 V

GRAPEFRUIT SOUFFLÉ GLACÉ
frozen grapefruit mousse, lemon &
poppy seed custard, grapefruit curd
£7.95 V GF*

**TRIPLE CHOCOLATE
BROWNIE**
vanilla ice-cream, chocolate sauce
£7.50 VE* GF*

BOURBON CRÈME BRULÉE
maple Chantilly, hazelnut
shortbread
£7.50 V GF*

APPLE & BLACKBERRY CRUMBLE
vanilla custard
£7.50 VE* 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

STICKY TOFFEE PUDDING
vanilla custard
V GF*

TRIPLE CHOCOLATE BROWNIE
chocolate sauce
VE* GF*

**APPLE & BLACKBERRY
CRUMBLE**
vanilla custard
VE* GF*

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





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
Parisienne 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

HEAVEN ON EARTH STELLAR ORGANICS 50^{ml} £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

BLACK FOREST MARTINI £11.00
Absolut vanilla vodka, Chambord, Crème de cacao blanc, Crème de cassis, maraschino, cherry, 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