

DESSERTS

VANILLA CRÈME BRÛLÉE

Served with a homemade biscuit. £7.95
(GF with meringue nest)

SALTED CARAMEL & CHOCOLATE BROWNIE

Caramel sauce and vanilla ice cream. £8.95

MANGO & RASPBERRY ETON MESS

Meringue nest topped with raspberry compote, mango sorbet and vanilla
Chantilly cream. (GF) £8.95

STRAWBERRIES & CREAM

Homemade strawberry ice cream served in a brandy snap basket, topped with
fresh strawberries, served with a jug of pouring cream. £8.95

PISTACHIO & WHITE CHOCOLATE CHOUX BUN

Choux pastry filled with a white chocolate and pistachio crème pâtissière, served with
vanilla ice cream. £7.95

LEMON & ALMOND BAKEWELL

Lemon Bakewell tart served warm with clotted cream. £8.95

HOMEMADE ICE CREAM

Served with a pan of warm Belgian chocolate sauce and chocolate shards.
See daily specials for today's homemade ice cream flavour. £8.95
(V) (GF option available)

PLAIN AND SIMPLE ICE CREAM

A choice of vanilla, chocolate or strawberry served with sugar wafers. £6.95
(V) (GF option available)

Vegan and dairy free desserts also available, please ask for today's selection

CHEESE & BISCUIT PLATTER

Your choice of cheeses | Lancashire | Blue Stilton | Mature Cheddar | Brie | Goat's
Served with a selection of biscuits, butter, homemade chutney, grapes & celery.
Selection of 3, £12 / 5, £15 | Add a glass of port from £4.25

Please speak to a member of our team if you have a food allergy or intolerance
and we will do our best to adapt dishes.

Food allergens include: Cereals, Eggs, Milk and Nuts.

V- vegetarian GF - gluten free