

DESSERTS

PEAR & ALMOND TART

Sweet pastry filled with an almond frangipane, poached pears and toasted almonds served warm with homemade stem ginger ice cream. £8.95

STICKY CARROT & WALNUT PUDDING

Butterscotch sauce, vanilla ice cream and walnut praline. £8.95

VANILLA PANNA COTTA

Vanilla panna cotta, spiced plums, candied orange and brandy snap shards.
(GF without brandy snap shards). £8.95

TIRAMISU CHEESECAKE

Biscuit base topped with a rich vanilla and coffee mascarpone drizzled with Belgian chocolate sauce, white chocolate crumb and homemade chocolate chip and espresso ice cream. £8.95

APPLE CRUMBLE & CUSTARD

Braised apple compote topped with a brown sugar and oat crumble served with a jug of vanilla custard . £8.95
(GF option available)

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)

VANILLA CRÈME BRÛLÉE

Served with a homemade biscuit. £8.95
(GF with meringue nest)

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 todays 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

Allergens and intolerances: - please speak to a member of our team if you have allergies or intolerances. Food allergens found in our dishes may contain cereals, milk, eggs, crustaceans, nuts, sulphur dioxide and seafood. This is not an exhaustive list. Whilst every effort is made to accommodate guests with allergens, cross-contamination can still be a risk. While the kitchen have strict controls in place, they handle numerous ingredients. Because of this, they cannot guarantee that any dish will be 100% allergen-free.