

*All our food is locally sourced  
& cooked from fresh.*



*Please let your server know if  
you have any food allergies.*

## DESSERTS

### **Chocolate Marquise**

Blood Orange Puree, Burnt Orange Ice Cream  
Pistachios

### **Vanilla Creme Brûlée**

Homemade Shortbread

### **Treacle Tart**

Spiced Prunes, Vanilla Ice Cream

### **Sticky Toffee Pudding**

Butterscotch, Vanilla Ice Cream

### **Desserts £6.50 Each**

**Ice Cream/Sorbet £1.50** per scoop

**Ian Mellis Cheeses**, Served with Oatcakes,  
Quince Paste, Celery & Walnuts **£8.00**

## FORTIFIEDS & DESSERT WINE

### **Port Krohn Ruby**

**Portugal - Glass 50ml £4.50**

Soft & rounded, Rich, full  
and soft with fresh plums.

### **Sherry PX**

**Spain - Glass 50ml £4.50**

Sweet with a flavour  
of sun dried grapes.

### **Port White Krohn**

**Portugal - Glass 50ml £4**

Caramelly, complex and nutty,  
rich and honeyed.

### **Fino Sherry**

**Spain - Glass 50 ml £4**

Pale straw colour with a  
delicate aroma, dry & light.

### **Trentham Noble Taminga 2013**

**Australia - 11% - 375ml Bottle £20- Glass 75ml £4.95**

An exciting little number displaying lifted citrus and apricot aromas with luscious sweetness!