

Pudding & Cheese

Sticky toffee pudding, butterscotch sauce, clotted cream 6
Try a glass of H&H Madeira Wine

Pimms trifle, raspberries, strawberries, toasted almonds 6
Monbazillac would go well here

Dark chocolate delice, raspberry sorbet & coulis 6
desiccated coconut*
*Vegan friendly
Again, Elysium is great with chocolate

Spiced poached pear, toasted pecans, apple sorbet 6
A Damson Fizz would accompany this

Orange & ricotta tart, crème fraiche, marmalade 6
A glass of prosecco would work well

Bread & butter pudding, vanilla custard 6
Try a glass of Moscato Passito

T&K peanut butter sundae, vanilla ice cream 7
chocolate sauce, peanuts, almonds
Perhaps a shot of Patron or Frangelico

Ice Cream & Sorbet

All made in house, using fresh ingredients, all flavours are gluten free

Three scoops & toffee, fruit or chocolate sauce 5

Ice Creams: Chocolate, vanilla, strawberry,
peanut butter, cappuccino

Sorbets: Red fruit, apricot, pineapple, apple

Affogato; 2 scoops of vanilla & espresso 4

Cheese Board grapes, biscuits & chutney 8

Lancashire bomb, creamy texture, strong mature flavour

Rosary, goats cheese, full fat & mousse texture

Perl Las, welsh blue, salty, creamy, golden colour

Petit Munster fermier, strong, fruity & mature

Cropwell Bishop Stilton; biscuits, chutney & grapes 5

Savoury; NVB Welsh Rarebit on toast 5