

BAR & GRILL

DESSERT MENU

## Desserts

All of our desserts are curated in house by our skilled pastry team.

Dark Chocolate Souffle (v) NEW 10.00

Miso caramel sauce, vanilla ice cream Please allow 15 minutes for the souffle

Strawberry Cheesecake NEW 10.00

Fresh strawberries, strawberry compote & micro basil

Sticky Toffee Pudding (V)

Caramel sauce, candied pecans & vanilla ice cream

Lemon Posset (V) NEW

Set citrus cream, fresh raspberry, raspberry couli, honeycomb & mint

Warm Chocolate Fondant (v) 10.00 Vanilla ice cream & shortbread crumb

Petits Fours (v) 6.00

Chocolate truffles flavoured with Frangelico

Ice Cream

Cheshire Farm Ice Cream and Sorbet (v)

8.00

9.50

Your choice of 3 scoops served with a milk chocolate wafer.

Vanilla Pistachio Coconut Sorbet Blackberry & Bilberry Plant-based Vanilla Chocolate Plant-based Chocolate Mint Chocolate Chip Honeycomb

10.00

Artisan British Cheese NEW

Three 10.50 Five 14.50

Hand selected British cheese curated from award-winning artisan producers, served with sourdough crackers, red grapes, apple & quince jelly.

**Kidderton Ash** (V) Delicate smooth & creamy goat's cheese with a mildly tangy flavour, enrobed in an ash coating

Oxford Isis (V) Strong, gooey cow's milk cheese with a pungent aroma. Washed in honey mead to give a strong ale & sweet honey flavour

Baron Bigod Rich & creamy brie-style cow's milk cheese, with an earthy flavour & a lingering citrussy finish

Lincolnshire Poacher Dense & creamy Cheddar style cow's milk cheese. Rich, yet savoury with sweet pineapple notes

Blue Monday (v) Soft mellow creamy blue cow's milk cheese. It has a complex flavour with slightly sweet & spicy notes as well as an underlying rich savouriness

(V) Vegetarian NEW New Season Dishes

Allergens & Calories Scan this code.

