

## **Desserts £8.75**

### **Spiced Apple Crumble Soufflé (GF available on request)**

Vanilla Custard, Poached Apple, Cider Syrup

### **Dark Chocolate & Banoffee Mousse**

Dark Chocolate Crumb, Banana Gel, Fudge, Caramelised Banana

### **Coffee & Walnut Cheesecake**

Milk Parfait, Candied Walnut, Chocolate Tuille, Coffee Jelly

### **Sticky Toffee Pudding (GF available on request)**

Butterscotch Sauce, Vanilla Ice Cream

### **Lemon Tart**

Natural Yoghurt Parfait, Pink Grapefruit Curd

Scorched Pink Grapefruit, Passion Fruit Meringue

### **Chef's Best of British Cheese (£4.95 supplement)**

Rhubarb Jelly, Chutney, Grapes & Biscuits (GF Biscuits available)

#### **Eden Valley Brie**

White mould-ripened brie cheese made with pasteurised Ayresshire cow's milk. It's flavour fills the mouth with intensity with a luxurious creamy texture

#### **Kidderton Ash**

Silky smooth goat's milk cheese made in Ingelwood by Butlers Farmhouse Cheeses. The cheese is coated and matured with ash for a distinctive finish.

#### **Shipston Blue**

Made on Park Head Farm in Preston this cheese is semi-soft, blue-veined and made with Buffalo milk. The cheese has a full blue flavour developed by the cave maturing process it goes through.

#### **Cumberland Farmhouse**

The cheese is made in Crofton just outside Carlisle by Thornby Moor Dairy.

This cheese is very smooth with a buttery finish due to the rich pastures of the Solway plain the Shorthorn cows graze upon,

### **Tea, Coffee & Petit Fours £4.95 per person**

**Please advise a member of staff if you suffer from any of the following allergies:**

*GLUTEN, CRUSTATIONS, EGGS, FISH, PEANUTS, SOYBEANS, MUSTARD, SULPHITES, MILK, LUPIN, MOLLUSCS, CELERY, NUTS, SESAME*