Chocolate & Orange Tart *Clotted Cream, Blood Orange, Chocolate Shards* **8**

Christmas Pudding *Brandy Cream* **8**

Apple, Cranberry & Cinnamon Crumble *Custard* (VEO) (GFO) **8**

Sticky Toffee Pudding **8**

Cheeseboard *All British* **12.5** · **Set Menu +4**

Cheshire Farm Ice Cream *1 scoop* **2.5** · *2 scoops* **5** · *3 scoops* **6.5**
please ask a member of the team for today's flavours

Tokaji Noble Late Harvest *Dobogó, Hungary* **10** · Tawny Port **4.5** ·
Pedro Ximénez **6.5**

dessert wines served 90ml

Cointreau **4.5 / 7.5**	Luxardo Limoncello **4.4 / 6.5**	Fernet Branca **4.7 / 7.6**
Pernod **4.5 / 7.2**	Frangelico **4.5 / 7**	Drambuie **4.8 / 7.5**
Chartreuse **5.5 / 8.5**	Auchentoshan **6 / 10.5**	DOM Bénédictine **4.8 / 8**
Grand Marnier **4.8 / 8**	Kwai Feh **4.5 / 7.5**	Cherry Heering **4.5 / 8**

from the cabinet, 25ml / 50ml

(V) vegetarian · (VE) vegan · (VEO) vegan option · (GF) gluten free · (GFO) gluten free option available · All prices include VAT
For any allergen or dietary requirements please ask a member of staff. Our kitchen handles gluten-containing ingredients; while we take precautions, we cannot guarantee a completely allergen-free environment.