

Desserts

Fig & Blackberry Choux bun	£11
Blackberry cremaux, blackberry gel, fig syrup, caramelised walnuts & vanilla ice cream	
Dark Chocolate Fondant	£13
Pistachio clotted cream, cherry ice cream & chocolate sauce	
Sticky Toffee Pudding	£8
Vanilla ice cream, toffee sauce, date purée & pecan crumble	
Dark Chocolate Avocado & Olive Oil Ganache (VE) (GIF)	£10
Blood orange purée, orange segments & almond brittle	
Coconut, Cardamon & Lemon Posset (VE)	£9
Poached rhubarb & ginger biscuits	
Matcha Latte semi freddo	£11
Pistachio, lemon gel, lemon balm & lime sponge	
Grilled Conference Pear	£10
Amaretto, maple syrup mascarpone cheese & chocolate tuile	
Choice Of Ice Cream	£2.50 per scoup
Chocolate, vanilla, salted caramel or very cherry	
Vegan Ice Cream & Sorbets (VE)	
Coconut ice cream, chocolate ice cream, raspberry, or mango sorbet	



Savouries

Club Seasonal Ale Welsh Rarebit (V)

£9

Rarebit sourdough & Club chutney

Cheese Selection

Choice of three for £12 or a choice of five for £16

Northern Brie

Made In Inglewhite, Preston. New to market, creamy Brie style. Pasteurised Cow's milk (V)

Colsten Basset Stilton

Classic English blue cheese. creamy, pasteurised cow's milk (V)

Shropshire Blue

Tangy, buttery mild blue. pasteurised cow's milk (V)

Cheddar Gorge Cave Aged Cheddar

The only cheddar made in Cheddar. Cave matured, strong & crumbly, unpasteurised cow's milk (V)

Bergwiese

18 month matured. Swiss Alpine coated in wild mountain herbs and flowers unpasteurised cow's milk