

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

Pineapple Vegan Cheesecake (VE) (GIF) £9
Vegan coconut ice cream, lime gel, pineapple compôte & pineapple crisp

Dark Chocolate Avocado & Olive Oil Ganache (VE) (GIF) £10
Blood orange purée, orange segments & almond brittle

Rhubarb & Custard Pot (GIF) £11
Forced Yorkshire rhubarb, Crème Anglaise, almond granola, rhubarb & ginger Pâte de fruits

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