



Desserts

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| Paris Brest | £12 |
| Choux pastry, praline crème patisserie, flaked almonds, pear puree & apple compote | |
| Dark Chocolate Fondant | £12 |
| Honeycomb mousse, honeycomb & blueberry gel | |
| Sticky Toffee Pudding | £8 |
| Vanilla ice cream, toffee sauce, date purée & pecan crumble | |
| Basque Style Cheesecake (GIF) | £11 |
| Passionfruit pate de fruit, passion fruit gel & orange segments | |
| Coconut, Cardamon & Lemon Posset (VE) | £9 |
| Poached rhubarb & ginger biscuits | |
| Vegan Chocolate, Walnut & Beetroot Brownie (VE,GIF) | £10 |
| Beetroot marmalade, sugared walnuts & raspberries | |
| Limoncello Tiramisu | £12 |
| Limoncello syrup, lemon curd, mascarpone, pine nut crumble & rosemary powder | |
| 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

Chaource

French soft, savoury clotted cream notes unpasteurised, non-vegetarian cow's milk

Black Bomber

Welsh semi hard creamy cheddar pasteurised, vegetarian cow's milk (V)

Ribblesdale

Hard English goats, with a creamy balance of sweet goat's milk & blue pasteurised cheese (V)

Bleu De Gex

Soft , chewy mid strength blue, unpasteurised, non-vegetarian

Bergwiese

18 months matured. Swiss Alpine coated in wild mountain herbs & flowers unpasteurised cow's milk, non-vegetarian