

FARMHOUSE CHEESES

for three cheeses £7.95

cheese tasting platter (for two) £12.95

Appleby's Cheshire

Made by Edward and Christine Appleby at Hawstone Abbey Farm, Whitchurch. The farm has been making cheese since 1952 and Appleby's is one of the last raw milk cloth bound Cheshire cheeses to be made. Crumbly, rich with citrus notes.

Colston Bassett

Distinctive blue veins give a deep and complex flavour making for a perfect dessert cheese.

Kidderton Ash

From Ravens Oak Dairy near Nantwich. A handmade goats' log rolled in ash and matured for five weeks. Delicate, yet distinctive.

Brie de Meaux

One of the most famous cheeses in the world and has been well established for at least 700 years. The A.O.C has restricted production to certain provinces surrounding Paris ensuring its quality and consistency.

Guest cheese – Northumberland Baltic

Baltic cheese is made in a continental style, washing the cheese in a range of beers as it matures, most notably Baltic Summer Ale from Liverpool. This semi soft cheese has a moist tangy flavour with a smooth texture.

PORT

100ml

Warre's Otima, 10 Year old tawny (served chilled)

£7.95

2001/3 Noval, (unfiltered) late bottled vintage

£6.50

2001 Noval, (unfiltered) Late bottled vintage

half bottle £21.50

DESSERTS AND WINE (100ML)

Classic Apple Tarte Tatin with vanilla ice cream and caramel sauce	£5.95
2004 Les Graves, Superieuse de Chateau Haut Bergeron	£5.50
Floating Island , blood orange soup, Grand Marnier Bavarois, toasted almonds	£5.95
2006 Muscat de Beaumes de Venise, Domaine de Durban	£8.00
Riz au Lait oven baked with bourbon vanilla, rhubarb compote, crisp gingersnap	£5.95
2004 Les Graves, Superieuse de Chateau Haut Bergeron	£5.50
Gâteau Opéra , coffee and aniseed ice	£5.95
2005 Domaine de L'Ancienne Cure, Monbazillac	£6.50
Grosvenor Ice Creams and Sorbets , your choice of freshly churned ices with shortbread and meringue	£5.25
2009 Innocent Bystander Moscato	£5.50

DESSERT COCKTAILS

Apple Strudle apple Schnapps, Mozart dark chocolate, fresh cream, cinnamon	£8.50
Chocolate and Banana Martini Mozart dark chocolate, crème de banane, Grand Marnier, fresh cream	£8.50
Liqueur Coffee choice of Whisky, Rum, Cognac, Baileys or Grand Marnier mixed with coffee and thick Amaretto cream	£8.50
Hot Chocolate Orange Cointreau, crème de cacao, hot chocolate, clotted cream	£8.50
Hot Mocha Mint Baileys, crème de menthe, hot chocolate, espresso, whipped cream	£8.50