

## Dessert

Baked lemon cheesecake, lemon curd £7

'Guilt Free' coconut, pecan and cacao tart £7

Winter berry crumble, crème anglaise £7

Chocolate honeycomb mousse £7

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream £6

The Piste chocolate fondue £13 for 2 / £25 for 4

Hot creamy melted chocolate with fruits, honeycomb, marshmallows and candied walnuts

Selection of 3 scoops of Cheshire Farm ice creams & sorbets in a brandy snap tuille £5

Ice creams – Vanilla bean, double chocolate, amaretto, salted caramel, guest flavour, mango and passion fruit | Sorbets – lemon, prosecco blush

## Port

Croft Pink Port £4 20%

Graham's White Port £3.5 20%

Graham's 2011 LBV £3.5 20%

Graham's 10 Years Old Tawny Port £4.5 20%

Graham's 2004 Quinta Dos Malvedos

Vintage Port. Half Bottle £35 20%

## Cheese

The French cheeseboard £10

Fourme d'Ambert, Montasio, Chaource

*Served with* – fruit cake, grapes, celery, artisan biscuits and pear & port chutney

## Dessert Wines

Chateau Manos, Bordeaux, 2015 13.5%

Made from hand-harvested **semillon** grapes, this is ripe, honeyed with marmalade notes, the natural sweetness offset by well-judged acidity.. 125ml £6.95 | Half Bottle £19.95

Elysium Black Muscat, USA, 2015 15%

Virtually black in colour, very intense on the palate and full of fantastic rich velvety fruit. In Greek mythology Elysium was paradise.. 125ml £8.95 | Half Bottle £26.95

## Dessert Cocktails

### Snowcap

Mozart Gold chocolate liqueur, Baileys, cold hot chocolate

*Choose* Crème de menthe, Cointreau or Cariel vanilla & Licor 43 All £8

### Hazelnut espresso martini

Smooth espresso & hazelnut finished with Koskenkorva vodka & Kahlua £7.5

### Limoncello Tosolini sorbet

Limoncello, Cheshire Farm lemon sorbet & Absolut citron £7.5

### Amaretto bakewell

Kirsch, Gozio amaretto & cream £7.5