



## Dessert



Tomato crème brûlée, lemon & basil sorbet £6.5

Chocolate salted caramel torte with berry coulis £7

Lemon posset shortbread with homemade toasted marshmallow £7

Summer fruit tiramisu, stem ginger ice cream £6.5

Sticky toffee pudding, salted caramel ice cream £6.5

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, stem ginger | 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,  
crackers and house 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