



Dessert



- White and dark chocolate cheese cake, chocolate sauce £7
- Coffee and Armagnac tiramisu, toffee sauce £7
- Pistachio roulade, winter berries £7
- Crème brûlée tart, raspberry ripple ice cream £6.5
- Sticky toffee pudding, butterscotch sauce, 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 and 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



- Local cheeseboard - A selection of local cheeses
served with fruit cake, grapes, celery, crackers
and house chutney £10



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 Creme de menthe, Cointreau or Carriel 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