### 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**
- Graham’s White Port **£3.5**
- Graham’s 2011 LBV **£3.5**
- Graham’s 10 Years Old Tawny Port **£4.5**
- Graham’s 2004 Quinta Dos Malvedos Vintage Port.
  - Half Bottle **£35**

### 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** I 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** I Half Bottle **£26.95**

### Dessert Cocktails

- Snowcap
  - Mozart Gold chocolate liqueur, Baileys, cold hot chocolate
  - Choose Creme 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**