

DESSERTS

- Sticky toffee pudding, rum & raisin ice cream 8.5 (D, E, G, SD, S)
Bailey's cheesecake, chocolate sauce & crème Chantilly 9 (G, SD, D, E, S)
Coconut panna cotta, spiced pineapple & mint glaze 8.5 (PB, S, SD)
Manchester tart, raspberry jam, custard, coconut, cherry sorbet 9 (D, G, E, S, SD)
Passionfruit martini crème brulee, glazed passionfruit & prosecco shot 9 (S, D, E, SD)
Chocolate brownie, cinder toffee, honeycomb ice cream 8.5 (G, D, S, E, SD)
Selection of local ice creams & sorbets (G, D, E, V)
One scoop 3 | Two scoops 5 | Three scoops 7
British Cheeses, house chutney & tracklements
White Cheshire (Carron Lodge – Inglewhite – Preston)
Shropshire Blue (Market Drayton – Shropshire)
Perl wen Brie (Caerphilly – South Wales)
One wedge 6 | Two wedges 9 | Three wedges 11

DESSERT COCKTAILS & FINISHERS

- Espresso Martini the classic 10
Enzoni ... gin, Campari, muddled grapes, sugar syrup 10
Coupe black forest cherry rum, crème de cacao, double cream 10
Limoncello (25ml) 4
Baileys (50ml) 5
Whiskeys (25ml) from 4
Disaronno Amaretto (25ml) 4

COFFEE & INFUSIONS

Espresso Single or Double	2.55 / 3.45	Hot Chocolate	3.95
Americano	3.5	Hot Chocolate 'The Works'	4.5
Cappuccino	3.5	Whipped cream, chocolate sprinkles & marshmallows	
Café Latte	3.5	Liqueur Coffee	5.95
Flat White	3.5	Selection of Teas & Infusions	3.5
Mocha	3.75	Honey, lemon & fresh ginger tea	3.5

The following key will help you to identify what ingredients are present in our dishes

C Celery CR Crustaceans D Dairy E Eggs F Fish G Gluten P Peanuts
M Mustard MO Molluscs N Nuts S Soya SD Sulphur Dioxide SS Sesame Seeds
V Suitable for Vegetarians PB Plant Based

THE
WHITE EAGLE
RHOSCOLYN

THE
OYSTERCATCHER
RHOSNEIGR

THE
PARTRIDGE
STRETTON

THE
TREMPLIN
MORZINE