

DESSERTS

Jaffa sponge cake, raspberry ripple ice cream 9 (G, PB)

Strawberry & Pimm's trifle, clotted cream custard, chantilly & mint sugar 9 (D, E, G, SD)

Sticky toffee pudding, vanilla ice cream 9 (D, E, G, S, SD)

Chocolate brownie, chocolate sauce, salted caramel ice cream 9 (E, D, G, S, SD)

British cheeses, house chutney & tracklements (C, D, G, M, S, SD)

One wedge 6 | Two wedges 9 | Three wedges 11

White Cheshire (Carron Lodge – Inglewhite – Preston)

Shropshire Blue (Market Drayton – Shropshire)

Perl wen Brie (Caerphilly – South Wales)

Selection of ice cream & sorbet (D, E, G, V)

One scoop 3 | Two scoops 5 | Three scoops 7

DESSERT COCKTAILS & FINISHERS

Espresso Martini - the classic 10

Hugo spritz - Elderflower, mint, champagne & soda 10

Negroni - Gin, Campari & sweet vermouth 10

Limoncello (25ml) 4

Baileys (50ml) 5

Whiskey (25ml) from 4

Disaronno Amaretto (25ml) 4

Baby Guinness (25ml) 4.5

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	<i>Whipped cream, chocolate sprinkles & marshmallows</i>	
Café Latte	3.5	Liqueur Coffee	6.95
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