

DESSERTS

Orange & Passionfruit cheesecake, mango sorbet 9 (PB, SD, V)

Rhubarb fool, vanilla shortbread 9 (D, G, SD, V)

Glazed bread & butter pudding, clotted cream 9 (G, D, E, SD, S, V)

Warm chocolate brownie, toasted marshmallows, vanilla ice cream 9 (D, E, S)

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

Cheshire farm ice cream & sorbet (G, D, E, V, GF available)

One scoop 3 | Two scoops 5 | Three scoops 7

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

One wedge 7 | Two wedges 10 | Three wedges 12

White Cheshire (Carron Lodge – Inglewhite – Preston)

Shropshire Blue (Market Drayton – Shropshire)

Perl wen Brie (Caerphilly – South Wales)

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

Americano 3.5

Cappuccino 3.5

Café Latte 3.5

Flat White 3.5

Mocha 3.75

Latte's, Matcha, turmeric, chai (D) 4.5

Hot Chocolate 3.95

Hot Chocolate 'The Works' 4.5

Whipped cream, chocolate sprinkles & marshmallows

Liqueur Coffee 6.95

Selection of Teas & Infusions 3.5

Honey, Lemon & Fresh Ginger Tea 3.5

The following key identifies which allergens are present in our dishes.

Please ask our wonderful colleagues for further advice.

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

The following key will help you identify which dishes are suitable for gluten free, vegetarian and plant based diets.

GF Gluten Free **PB** Plant Based **V** Suitable for Vegetarians

THE
WHITE EAGLE
RHOSCOLYN

THE
OYSTERCATCHER
RHOSNEIGR

THE NEST

TREMPLIN
MORZINE

LA RENARDIERE
MORZINE