



spring 2008





desserts

we have a different philosophy when it comes to desserts... we choose to take our time and make all of our own desserts in our own kitchens, which is what we think 'home-made' actually means!

prix fixe desserts

available until 7pm sunday - friday, 6pm on saturday.

- passion fruit crème brulee
- vanilla and white chocolate panna cotta served with apricot jam
- mascarpone and raspberry cheesecake served with chantilly cream

desserts

| | |
|---|-------|
| passion fruit crème brulee | £3.95 |
| vanilla and white chocolate panna cotta served with apricot jam | £4.25 |
| mascarpone and raspberry cheesecake served with chantilly cream | £4.25 |
| dessert sharing plate - rhubarb crème brulee, pistachio ice cream, chocolate brownie, strawberries with dipping chocolate, blueberry meringue and mascarpone and raspberry cheesecake | £8.95 |
| warm chocolate pudding served with vanilla ice cream and chocolate sauce (10 minute cooking time) | £4.50 |
| crushed meringue with rhubarb and chantilly cream | £4.25 |
| fresh fruits and berries served with dipping pots of chocolate and orange blossom honey. | £4.50 |
| selection of cheshire farm ice cream served with fresh berries - choose up to 3 from vanilla, chocolate, stem ginger and pistachio | £3.95 |

cheese

- selection of cheese served with celery, fig and blueberry jam £5.50
- picos de europa** - pasteurised blue cheese from the mountains of leon in northern spain
- pecorino sardo, d.o.p** - hard cheese from sardinia
- brie l'ermitage** - soft cheese from vosges mountains

dessert wine

| | half bottle | 50ml glass |
|---|-------------|------------|
| dindarello maculan italy - this half size bottle is a little gem. handmade, world class dessert wine by a leading family owned veneto winery. "you only need a dribble of this to make your taste buds boogie." | £14.00 | £2.25 |
| graham's late bottled vintage port - on the nose, seductive aromas of sweet blackberry fruit, combined with floral notes, including mint and eucalyptus. big and robust on the palate, with ripe tannins and excellent length | £15.00 | £2.50 |

liqueurs

a full range of liqueurs are available, here are just a few from £2.50
cointreau, amaretto, drambuie, grand marnier, cognac, tia maria, baileys, port

coffee **LAVAZZA**

| | |
|---|-------|
| fresh ground coffee | £1.95 |
| espresso. | £1.95 |
| double espresso | £2.25 |
| cappuccino | £2.25 |
| latte. | £2.50 |
| liqueur coffee | £3.95 |
| tea. | £1.75 |
| selection of herbal and fruit tea | £1.75 |

nuts - due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items - please inform our staff of any special dietary requirements.
for parties of 8 or more a discretionary 10% service charge will be added to the bill. thank you.
this product is printed on **evolution** - a high quality paper made from 75% recycled fibre containing at least 50% post-consumer waste.