

DESSERTS

Pistachio crème brûlée, strawberry sorbet and vanilla sable **£7.95**

Lemon and hibiscus flower cheesecake, crème Chantilly and raspberry meringues **£7.95**

Dark chocolate brownie, mocha ice cream, Bailey's ganache and honeycomb (gfo) (vgo) **£7.95**

Chilled chocolate fondant, white chocolate crumble and lime sorbet (gfo) **£8.50**

Coconut mousse, Amoretti and chia seed biscuit, mango and pineapple salsa and lime syrup (gfo) **£7.95**

Banana soufflé, banoffee ice cream, caramelised banana and salted caramel sauce (gfo) **£9.50**

Orange and almond cake, blackberry gel and vanilla bean ice cream (gfo) (vgo) **£7.95**

PALM COURT SUNDAES | £7.95

Peach Melba

Sweet poached peaches, vanilla ice cream, raspberry purée, meringue pieces and Chantilly cream (gfo)

Sticky Toffee

Sticky toffee pieces, banoffee ice cream, salted caramel sauce and Chantilly cream (gfo)

CHEF'S ARTISAN LOCAL CHEESES

Served with truffle honey, apple and date chutney and Peter's Yard crackers (gfo) **£13.95**

Burt's Blue

A soft, mould-ripened blue cheese. Each cheese is pierced by hand during the ripening process to encourage and allow the growth of mild blue veins through the paste. As the cheese matures, the flavours become more rounded and the resistance gives way to a much softer texture.

Black Bob extra-mature cheddar

A well-rounded and very smooth-tasting cheddar with a creamy, mature texture and a slight tang.

Cheshire golden brie

A rich and distinctively golden Brie-styled cheese made at Tiresford Farm, Tarporley by Andrew Hope and his team of cheese makers.

CHESHIRE FARM ICE CREAM

2 scoops **£5.25** | 3 scoops **£6.95**

Choose from: chocolate, strawberry, vanilla bean, mocha, banoffee

Vegan ice creams: chocolate, raspberry ripple, vanilla bean

SORBET

2 scoops **£5.25** | 3 scoops **£6.95**

Choose from: lime, strawberry, mango (vg) (gfo)

SWEET SIPS

- Barbadillo Fino Pale Dry Sherry, Spain (50ml) **£4.50**
Barbadillo Olorosso Dry Sherry, Spain (50ml) **£4.50**
Barbadillo Pedro Ximenez Sherry, Spain (50ml) **£5.00**
Heaven on Earth by Stellar Organics, South Africa (75ml) **£6.75**
Torres 'Floralis' Moscatel Oro, Spain (75ml) **£6.95**

Espresso Martini **£10.00**

Absolut Vanilla vodka, Kahlúa and espresso

Coffee

- Espresso **£3.70**
Double Espresso **£3.90**
Cappuccino **£3.90**
Latte **£3.90**
Mocha **£3.90**
Americano **£3.80**
Macchiato **£3.70**
Flat White **£3.90**

Liqueur coffee from **£6.50**

Ask your server for more information on our range of liqueur coffees.

Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

(vg) vegan (gfo) Gluten-free option available. Please note that some dishes may contain traces of nuts or small bones.

The Tip Jar

We have added a discretionary 7.5% contribution to the tip jar to your bill. Every penny goes directly to the team who have been looking after you. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked.