

AFTER DINNER TIPPLE

SPIRITS & LIQUEURS

| | | 50ml |
|----------------------------------|-----|------|
| Maxime Trijol VS Cognac | 40% | 8 |
| Clos Martin VSOP Armagnac | 40% | 10 |
| Torres 20 Hors d'Age Brandy | 40% | 11 |
| Arran Gold Whiskey Cream Liqueur | 17% | 5 |
| Saliza Amaretto | 28% | 7 |
| Expre Espresso Liqueur | 28% | 7 |
| Limoncello | 24% | 5 |

COCKTAIL

Espresso Martini 8

DESSERT WINE & PORT

| | | | | |
|---|------|---|-------|----|
| Miranda 'Leone' - Australia - Botrytis Semillon | 50ml | 5 | 375ml | 30 |
| Kopke Port L.B.V | 50ml | 6 | 500ml | 34 |

v = Vegetarian gf = Gluten Free vg = Vegan

DESSERTS

| | | |
|--|------|----------------------|
| Mini Chocolate Truffles | gf v | 3½ |
| Strawberry & White Chocolate Cheesecake | v | 8 |
| Fresh English strawberries & strawberry sorbet | | |
| Sticky Toffee Pudding | v | 7½ |
| Butterscotch sauce and vanilla ice cream | | |
| Tiramisu | v | 8 |
| Traditional Tiramisu with Amaretto and a Frangelico macaron | | |
| Passion Fruit Pavlova | gf v | 8 |
| Passion fruit cremeux, passion fruit sorbet, meringue shards and fresh mango | | |
| Profiteroles | v | 8½ |
| Choux buns filled with vanilla diplomat, salted caramel, vanilla ice cream and hot chocolate pouring sauce | | |
| Affogato | v | 9 |
| Vanilla ice cream, shot of espresso and shot of Saliza Ameretto | | |
| Lancashire Cheese Board | v | Full Board - 12 |
| Blacksticks Blue - Garstang Blue - Sandhams Creamy | | Selection of two - 7 |
| Lancashire - English Brie - Kiderton Ash | | |
| Biscuits, homemade chutney and salted butter | | |
| Ice Cream | gf v | 3 / Scoop |
| Vanilla - Chocolate - Raspberry Ripple - Lemon Sorbet - Strawberry Sorbet | | |