

The
Wild Fig
Sweet Things



@ 5.50

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classic christmas pudding - served warm with a dark rum
and double cream sauce

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honey, pear and ginger cake - warm caramel sauce
chilled creamy custard - oat biscuit crumb (v)

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orange and hazelnut treacle tart - clotted cream ice cream
gingerbread and marmalade glaze (v)

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rich chocolate mousse with sour cherries - a delicate splash
of extra virgin olive oil and a hint of sea salt (gf)

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crunchy meringues - folded into whipped chantilly cream
and passionfruit curd - italian mascarpone gelato (v, gf)

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our cheeseboard @ 3.50 extra

garstang white ... who needs brie when we have this on our doorstep (v)

cheshire blue ... the queen of blue cheese - amazing charismatic flavour (v)

kick ass cheddar ... our 'must have' strong cheddar!!! our regulars fave (v)

artisan biscuits - fresh fig chutney - honey soaked grapes

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TREATS

chocolate almond cocktail

a rich combination of chocolate liqueur and amaretto
shaken (not stirred) - crushed ice and fresh cream

8.00

mr blacks cold presse martini

the finest coffee liqueur - a shot of espresso
a splash of licor 43 - caramel essence - served chilled

8.00

blackberry alexander

a blend of berry liqueurs - madagascan vanilla
hint of honey - brandy and whipped cream

8.00

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COFFEE

a complex but utterly desirable blend of 3 types of
coffee beans - perfect for any time of day

fresh coffee

with either whipped cream or warm frothy milk

2.75

licor 43 coffee

this stunning vanilla liqueur, coffee, whipped cream

4.75

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TEAS & INFUSIONS

choose from our range of speciality
teas and infusions

peppermint - earl grey - assam - pure green

2.75