

The
Wild Fig
Sweet Things

@ 5.50

.....

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

...

creamy elderflower panna cotta - fresh raspberry and
blackberry salsa - handmade shortbread biscuit (v)

...

orange and hazelnut treacle tart - clotted cream ice cream with
bourbon vanilla beans - gingerbread and marmalade glaze (v)

...

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

...

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

...

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

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

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

TEAS & INFUSIONS

.....

choose from our range of speciality
teas and infusions

peppermint - earl grey - assam - pure green

2.75