

# FOX & BARREL

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## HOMEMADE DESSERTS

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Crème Brûlée, shortbread biscuit, berry compote	(G/V) £8.45
Manchester Tart, raspberry & coconut mousse	£8.45
Lemon Curd Sponge Pudding, milk ice cream	(V) £8.45
White Chocolate & Passionfruit Cheesecake, passionfruit Eton mess	£8.45
Blackberry and Apple Mousse, pistachio sponge, meringue	(N) £8.45
Local Ice Cream 3 scoops with homemade biscotti. A choice of:	(G/VEM/N) £7.50
Vanilla, Chocolate, Cheshire Plain, Rum & Raisin, Raspberry Ripple	(G/VE/N) £7.50
Sorbet – Apple or Mango	

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## BRITISH CHEESE SELECTION

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Golden Cenarth, Kick Ass cheddar, Bath Blue, Red Leicester & Blanche goats' cheese with grape chutney and Peters Yard crisp breads	(G/V) £12.45
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## HOT DRINKS

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*All served with homemade fudge*

Lost Barn Coffee	
Espresso	£3.50
Cafetière, Double espresso, Americano, Cappuccino, Latte	£3.95
Vanilla, Hazelnut, Pumpkin Spice, Gingerbread or Caramel latte	£4.75
Liqueur Coffee – Amaretto, Whisky... whatever takes your fancy	From £8.00
Tea	
English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Red Berries	£3.95
Harry's Hot chocolate	£4.75

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## DESSERT WINE & FORTIFIED

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Cline Cellars Late Harvest, USA	£5.00
Six Grapes Port	£4.50
Grahams 10-year Tawny Port	£4.75
Moscato D'asti, Italy	£5.00

(N) Nuts (V) Vegetarian (VE) Vegan (GF) Gluten Free (G) Modified Gluten Free (MCN) May contain nuts  
Please ask a member of the team about specific allergen or dietary requirements. As our food is prepared in centralised kitchen where allergens are present, we therefore cannot guarantee complete separation.

