

FOX & BARREL

HOMEMADE DESSERTS

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
Strawberry Mousse, meringue, strawberry daiquiri whip, pistachio sponge	(N, G) £8.45
White Chocolate & Passionfruit Cheesecake, passionfruit Eton mess	£8.45
Local Ice Cream 3 scoops with homemade biscotti. A choice of:	(G/VE/M/N) £7.50
Vanilla, Chocolate, Cheshire Plain, Rum & Raisin, Raspberry Ripple	
Sorbet – Apple or Mango	(G/VE/N) £7.50

BRITISH CHEESE SELECTION

Golden Cenorith, 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

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

DESSERT WINE & FORTIFIED

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. All Glass products remain the property of the restaurant and cannot be removed.

