

FOX & BARREL

HOMEMADE DESSERTS

Crème Brûlée, shortbread biscuit, blackberry compote	(G/V) £8.95
Raspberry & White Chocolate cheesecake, Eton mess cream	£8.95
Caramel chocolate tart, malted cream, honeycomb	£8.95
Sticky toffee pudding, toffee sauce, milk ice cream	(V) £8.95
White chocolate mousse, passion fruit, coconut sponge, mango whip	(G) £8.95
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	(G/VE/N) £7.50
Sorbet – Apple or Blood Orange	

BRITISH CHEESE SELECTION

Baron Bigod, Kick Ass cheddar, Bath Blue, Red Leicester & Blanche goats' cheese with grape chutney and Peters Yard crisp breads	(G/V) £13.45
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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, 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.*

