

## *Pheasant Desserts*

*All £6.50 unless stated otherwise*

**Dark chocolate fudge cake**, cherry pastille, cherry crumble ice cream and kirsch syrup

**Strawberry and white chocolate trifle**, crème de fraise, honeycomb and violet syrup

**Sticky toffee pudding**, toffee sauce and clotted cream ice cream

**Yoghurt panna cotta**, raspberry, honey, spearmint and meringue

**Raspberry and vanilla cheesecake**, raspberry granita and vanilla ice cream

**Eton mess**, summer berries, meringue, Chantilly cream and praline

**The Pheasant's ice cream sundaes, choose from;**

- Chocolate brownie, dark chocolate sauce, honeycomb pieces and dark chocolate ice cream
- Fruits of the forest, raspberry sauce, strawberry ice cream, meringue and chopped nuts
- Banoffee ice cream, sticky toffee pieces, caramelised banana, toffee sauce and honeycomb ice cream

**Cheshire Farm ice cream**, choose from; salted caramel, peanut, vanilla, strawberry, chocolate, clotted cream, honeycomb or blackcurrant and liquorice (3 scoops £5.25 or 2 scoops £3.50)

**Cheshire Farm sorbets**, choose from; mango, lemon or blackcurrant (3 scoops £5.25 or 2 scoops £3.50)

## *The Pheasant Cheeseboard*

*A selection of locally sourced cheeses, served with classic accompaniments, Miller's toast and house chutney. £8.95.*

### **Burts Blue**

Hand made blue cheese, a local and national award winner. A lovely soft cows milk cheese with spicy blue veined notes.

### **Collier's Welsh Cheddar**

Creamy cheddar with a distinctive, long and powerful taste.

### **Snowdonia Black Bomber**

A fiery cheddar, extra mature and full in flavour with a creamy texture. A real favourite.

### **Ravens Oak**

Made at the Butler family's dairy in Lancashire using pasteurised local goat's milk. Similar in consistency to brie with a soft and very mild taste.

(n) indicates ingredients containing nuts. Please note that other dishes may also contain traces of nuts.

*Opening  
hours*

**Daily from 11.00am to 11.00pm**

Food served: Mon-Thu, 12noon-9.30pm, Fri-Sat, 12noon-10pm, Sunday 12noon-9.00pm

# And to finish...

## Coffee of the highest order

**Illy** delivers a blend of velvety Arabica beans, perfectly balanced with a delightfully distinct taste and aroma. Expertly blended prior to roasting and cooling;

Single espresso	£2.00
Freshly ground cafetière coffee, Double espresso, Latte, Cappuccino, Macchiato or Mocha	£2.65



## Passionate about Tea

**Tea From The Manor** brings the finest full leaf teas from the best tea gardens around the world. Served in silk tea bags to maximise infusion and taste, please choose from;

English Breakfast, Earl Grey, Darjeeling Leaf, Red Berries, Mint or Green Tea	£2.65
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## Liqueur coffees £5.50

**Irish** A rich blend of Irish whiskey, steaming coffee, fresh cream and brown sugar

**French** A velvety mix of coffee and brandy, topped with cream

**Calypso** An exotic blend of Tia Maria and coffee, topped with a spoonful of cream and sprinkled with light chocolate flakes

**Italian** Gently mixed Amaretto and coffee served with a cream topping

**Seville** Cointreau and coffee with fresh cream

## Hot chocolate

**Hot chocolate** with mini marshmallows and whipped cream £3.00

**Bailey's hot chocolate** with mini marshmallows and whipped cream £5.50

## Dessert wine

125 ml Bottle

**Concha Y Toro Late Harvest Sauvignon Blanc Chile 37.5cl (2013)** £5.95 £17.95

A rich, delicious and enticing dessert wine. Aromas of pear, melon and apricot, and on the palate, the wine is soft and fruity with honey notes.

**Torres Floralis Moscatel, Spain 50cl** £6.95 £25.95

A non-vintage wine with aromas of orange blossom, Turkish delight and honeyed fruit, accompanied by spicy notes of tobacco leaf and clove. Indulgently sweet.

## Port

50 ml 100ml Bottle

Grahams 6 Grapes Reserve Port	£3.25	£6.00	£21.50
Grahams 10 YO Tawny	£4.50	£8.50	£31.50
Graham Malvedos Vintage	£6.00	£11.50	£34.95 (1/2)

## Digestif

**Tosolini Expré Espresso Liqueur** £2.80  
An intense and refined coffee liqueur with a true espresso flavour 25ml 28%

**Tosolini Amaretto Veneziano** £2.80  
Undoubtedly the best amaretto currently available in the UK, natural almond maceration involving absolutely no kernels, extracts or essences gives a silky and delicate mouth feel and is not oversweet 28%

**Tosolini Limoncello Amalfi** £2.80  
A brilliant, zesty and sherbety limoncello with hints of lemon meringue pie and bon-bons 30%