

Desserts

All £6.95 unless stated otherwise

Warm dark chocolate brownie, kirsch cherries, amaretto ice cream and dark chocolate sauce

Vanilla and wild berry crème brûlée, homemade short bread biscuit and fresh fruits

Bailey's and vanilla cheesecake, sugared walnuts, salted caramel sauce and clotted cream ice cream

Traditional sticky toffee pudding, butterscotch sauce and Cheshire Farm vanilla bean ice cream

White chocolate and apricot bread and butter pudding, sauce anglaise and vanilla whipped mascarpone

The Pheasant Inn knickerbocker glories, choose from:

- **Banoffee**; caramelised banana, toffee sauce, honeycomb ice cream, vanilla whipped cream and honeycomb crumb
- **Chocolate**; double chocolate brownie, dark chocolate sauce, vanilla whipped cream, chocolate ripple cookie dough ice cream and dark chocolate shards
- **Mixed berry pavlova**; wild berry compote, raspberry pavlova ice cream, vanilla whipped cream and fresh garden mint

Cheshire Farm ice cream – 2 scoops £3.95 | 3 scoops £5.50

Choose from: vanilla bean, strawberry, chocolate, honeycomb crunch, chocolate ripple cookie dough, raspberry pavlova or clotted cream

Add a sauce - £0.95

Sauces - raspberry, toffee or double chocolate

Cheshire Farm sorbets – 1 scoop £2.95 | 2 scoops £3.95 | 3 scoops £5.50

Choose from: Mango, lemon or blackcurrant

The Pheasant Inn Cheeseboard

A selection of cheeses, served with classic accompaniments, savoury biscuits and house chutney - £8.95

Blue Monday - a British cow's milk cheese in the style of a Gorgonzola Piccante. Soft, creamy blue cheese with strong blue veining which delivers a smooth, satisfying piquancy to the palate

Collier's Welsh Cheddar - a creamy cheddar with a distinctive, long and powerful taste

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

Award-winning Lincoln Poacher Smoked - smooth, silky textured and lightly oak smoked. This cheese is rounded and full of flavour, carefully matured for fourteen to sixteen months

Please note that some dishes may contain nuts or traces of nuts.

*Opening
hours*

Daily from 11.00am to 11.00pm

Food served: Mon-Thu 12noon-9.30pm, Fri-Sat 12noon-10.00pm, Sunday 12noon-9.00pm

And to finish...

Simply great coffee

A hand roasted coffee specialist based locally in Chester, **Zealots** expertly select and roast their coffee beans using one of the world's finest roasters.

Single Espresso	£2.50
Freshly ground cafetière coffee, Double Espresso, Latte, Cappuccino, Macchiato or Mocha	£3.00



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	£2.85
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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

Baileys hot chocolate with mini marshmallows and whipped cream £5.50

Dessert wine

125 ml Bottle

Torres Floralis Moscatel, Spain 50cl £7.25 £27.95

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

Graham's 6 Grapes Reserve Port £3.50 £6.50 £21.50

Graham's 10 YO Tawny £4.75 £8.95 £31.50

Graham's Malvedos Vintage £6.75 £13.50 £35.95 (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%