

Desserts - £8.45

All served with a choice of whipped cream, ice cream or custard
Homemade Bramley Apple Crumble
Profiteroles topped with chocolate sauce
Terry's Chocolate Orange Gateau
Deluxe Ferrero Rocher Gateau
Deluxe Raspberry & White Chocolate Gateau
Ferrero Rocher Cheesecake
Strawberry Cheesecake
Banoffee Pie





Manchester Tart Black Forest Gateau Black Cherry Franzipan

Black Forest Belgian Waffle: topped with red cherries & raspberry ripple ice cream

Homemade Sherry Trifle

Coffee Renoir

Lemon Cream Crunch

Lemon Meringue Pie

Carrot Cake topped with crushed walnuts

Fresh Fruit Salad

Strawberry, Raspberry or Fresh Fruit Pavlova

Strawberry, Raspberry or Mixed Eton Mess

Trillionaires Tart

Chocolate Scrapheap (brownie base, topped with chocolate confectionary)

Warm Chocolate Brownie Sticky Toffee Pudding Chocolate Fudge Cake Jam Roly Poly

Golden Syrup Sponge Ice Cream Specials - £8.45

3 Way Chocolate Split: Chocolate, Honey White Chocolate & Mint Choc Chip, topped with crushed chocolate, topped with lashings of whipped cream & chocolate sauce

Boozy Delight: Rum and Raisin, Irish Cream & Amaretto Ice Cream topped with crushed biscuits, lashings of whipped cream and toffee sauce

Peach Melba: peaches, raspberry ice cream, whipped cream and raspberry sauce

Banana Split: banana topped with whipped cream, chocolate, vanilla and strawberry ice cream



Raspberry, Chocolate, Strawberry, Vanilla, Caramel Fudge, Mint Choc Chip, Bubblegum, Rum & Raisin, Irish Cream

Ice Creams Containing Nuts: Pistachio, Amaretto, Honey White Chocolate

Luxury Sorbet - £5.45

Sicilian Lemon or Raspberry & Sorrell

Lancashire Cheese Board - £11.95

Creamy Lancashire, Blacksticks Blue, Wensleydale with Cranberries with cream crackers and biscuits

Please ask to see our dedicated Gluten Free & Vegan Dessert Menus and re-enforce any allergies, food intolerances or dietary requirements when placing your order *Some desserts may contain nuts*





