

Desserts

**Cartmel Sticky Toffee Pudding, Butterscotch Sauce,
Vanilla Ice Cream**

£5.50

Jam Roly Poly, English Custard

£5.00

Bread & Butter Pudding

£5.00

Conference Pear, Chocolate & Toffee

Knickerbocker Glory

£5.50

Bramley Apple Pie, English Custard

£5.00

Burnt English Custard, with Orange

£5.00

Dessert Wine

Riesling Beerenauslese, Dr. Loosen, Mosel, Germany 2006
For those of you who want to treat themselves to a dessert wine,

187ml Bottle £18.00

Great to share between 2-4 people

Traditional English Pancakes

A choice of fillings – Lemon Juice & Cane Sugar,

Raspberry Compote, Hazelnut & Chocolate,

Served with Homemade Ice Cream

or Whipped Double Cream £5.00

Homemade Ice Cream

Our Ice Cream is made using only natural ingredients.

Ice Cream Vanilla, Milk Chocolate Chip, Eccles Cake

or Raspberry Ripple; Sauces Chocolate, Caramel or Raspberry

2 Scoops £3.50 3 Scoops £5.00

Homemade Milkshakes

Our Milkshakes are made using only natural ingredients

Raspberry, Chocolate, Vanilla £3.50

Cheese

Leagram's Organic one day old Sheep's Curd
Sandham's Martha's Choice Creamy Lancashire
Thornby Moor Dairy Crofton
Oak Smoked Wensleydale
Eden Valley Organic Brie
Trotter Hill Tasty Lancashire
Jervaulx Blue

Served with Biscuits, Homemade Bread
& Fireside Chutney

Choice of 6 Cheeses £9.50

Choice of 3 Cheeses £5.00

Port (50ml)

Why not try a glass of Port with your Cheese.

Ramos Pinto Collector (19.5%) £4.00

Ramos Pinto 10 Year Old Tawny (19.5%) £5.50

Coffees and Teas

Triple Certified Espresso specially blended for Ribble
Valley Inns. Fairtrade, Rain Forest Alliance & Soil Association
Certified. Served with Homemade Eccles Cake

Espresso, Americano, Macchiato £2.25

Cappuccino, Latte, Double Espresso £2.50

Fairtrade Hot Chocolate £2.50

Special Coffees - Spirit or Liquor of your choice £4.50

Selection of Teas - Please ask one our staff to go
through our selection of popular teas £1.75

Please see our Bar Tariff for a selection of After Dinner Drinks