



The Fishpool Inn

Fishpool Desserts

Classic treacle tart , Cornish clotted cream and vanilla ice cream	£5.75
Madagascan vanilla crème brûlée , lavender shortbread and homemade honeycomb	£5.75
Sticky toffee pudding , toffee sauce and banoffee ice cream	£5.75
Winter berry and Tonka bean trifle	£5.75
Whiskey ginger cheesecake , kumquat salad and hazelnut praline brittle (n)	£5.75
Double chocolate brownie , chocolate sauce and vanilla bean ice cream	£5.75
Homemade waffles , caramelized banana, salted caramel, vanilla ice cream and toasted almonds (n)	£5.75
Cheshire Farm ice cream: vanilla, chocolate, mint choc chip, honeycomb, strawberry, amaretto or blackcurrant & liquorice	£5.25
Sorbets: green apple, lemon or raspberry	£5.25

The Fishpool Cheeseboard

A selection of British cheeses, celery, grapes, apple, house chutney and biscuits. £8.75

Blacksticks Blue

A unique soft, blue veined cheese made at Butler's dairy, Lancashire. It has a smooth, creamy taste with a tangy aftertaste.

Kidderton Ash Goat's Cheese

Created by Katy Hollinshead at Raven's Oak Dairy in Cheshire, this cheese has a delicate creamy flavour and is sprinkled with ash giving a distinctive charcoal layer.

Colliers Welsh Cheddar

This powerful cheddar made using traditional recipes has a strong deep powerful flavour typical of cheddar.

Cheshire Cheese

This dense crumbly cheese is usually aged for four weeks to give a moist, mild cheese with a slight salty taste.

Perl Wen – White Pearl

A soft Welsh, organic, brie style cheese of a creamy consistency with citrus notes made to a traditional Caerphilly recipe.

(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, 12.00noon-9.30pm, Fri-Sat, 12.00noon-10.00pm, 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 1/2 Bottle

Concha Y Toro Late Harvest Sauvignon Blanc Chile (2008) £5.95 £17.95

A light bodied and delicate dessert wine with toffee apples and honeyed ginger notes, accompanied by a fresh, fruit driven palate.

Chateau Manos Cadillac, France £25.50
Made from hand-harvested Semillon grapes, this is ripe, honeyed with marmalade notes, the natural sweetness offset by well-judged acidity.

Port

Cockburn's Fine Ruby Port 50ml	£2.90
Taylor's LBV 2004 50ml	£3.80
Fonseca Guimaraens 1996 vintage port 50ml	£5.00

Digestif

Tosolini Expre 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%