DESSERTS | all £7.95 (unless stated otherwise)

Sticky toffee pudding,
caramel sauce, honeycomb and vanilla ice cream (v) (gfo)

Rich chocolate brownie,
toasted homemade marshmallow, warm chocolate sauce
and cookie dough ice cream (v) (vgo) (gfo)

Vanilla cheesecake,
sloe gin-poached pear and clotted cream ice cream

Spiced rum-infused crème brûlée,
apple compote and vanilla sable (v) (gfo)

Spiced orange and dark chocolate bread and butter pudding,
Cointreau and clove custard (v)

THE FISHPOOL INN KNICKERBOCKER GLORIES

Double chocolate:
brownie bites, cookie dough ice cream, chocolate sauce,
chocolate shard and Chantilly cream (v) (gfo)

Banoffee:
sticky toffee pudding pieces, banoffee ice cream, caramel sauce,
honeycomb and Chantilly cream (v) (gfo)

Spiced berry crumble:
spiced mixed berries, raspberry ripple ice cream,
almond granola crumble and Chantilly cream (v)

THE FISHPOOL INN CHEESE BOARD £14

Collier's Welsh Cheddar
This cheese is made with 100% Welsh milk and possesses
a distinctive, long, powerful and slightly sweet taste.

Burt's Blue
Made using pasteurised milk inoculated with Penicillium (blue mould), each cheese is
hand-pierced during the ripening process to encourage and allow the growth of mild blue veins.
These blotches and punctures of blue throughout give the cheese its character and flavour.

Perl Wen
A traditional farmhouse Caerphilly recipe is used at the inception of Perl Wen,
resulting in a soft centre and a fresh citrus flavour with a hint of sea salt.

Served with truffle honey, quince and Peter's Yard crackers

ICE CREAMS & SORBETS 1 scoop £3 | 2 scoops £4.50 | 3 scoops £6

Cheshire Farm Ice Creams
Vanilla | Clotted cream | Banoffee | Raspberry ripple | Strawberry | Chocolate |
White chocolate chunk | Cookie dough*

Cheshire Farm Sorbets
Cherry | Blood orange | Prosecco

Vegan Ice Creams
Vanilla| Raspberry ripple | Chocolate

**contains gluten (v) vegetarian (vgo) vegan option available (gfo) gluten free option available*

The Fishpool Inn