DESSERTS | all £7.95 (unless stated otherwise)

Sticky toffee pudding,

caramel sauce, honeycomb and banoffee ice cream (v) (gfo)

Rich chocolate brownie,

white chocolate chunk ice cream, raspberry gel and burnt white chocolate (v) (vgo) (gfo)

Tropical fruit pavlova,

caramelised pineapple, fresh mango, passion fruit sauce and Chantilly cream (v) (gfo)

Elderflower crème brûlée,

lemon and poppy seed shortbread (v) (gfo)

Rhubarb cheesecake,

pistachio honey filo and vanilla ice cream

THE FISHPOOL INN KNICKERBOCKER GLORIES all £7.95

Chocolate:

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

Banoffee:

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

Eton Mess:

mixed berries, raspberry ripple ice cream, meringue and Chantilly cream (v) (gfo)

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.

Derl 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 (v) (gfo)

Vanilla | Banoffee | White chocolate chunk | Raspberry ripple | Clotted cream | Chocolate | Strawberry | Cookie dough*

Cheshire Farm sorbets (v) (vg) (gfo)

Lemon | Raspberry | Wild cherry

Vegan ice creams

Vanilla | Chocolate | Raspberry ripple

