The Leather Bottle ~ Pudding Menu

Puddings and Cheese

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 8.25

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 8.25

Caramel panacotta, chocolate & orange tuille, raspberry gel, gingerbread 323 kcal 8.45

Toasted waffle, black cherries, oreo ice cream, chocolate sauce (v) 932 kcal 8.45

Apricot and almond tarte tatin, vanilla ice cream, apricot sauce (v) 631 kcal 8.45

Biscoff cheesecake, raspberry sorbet (vg) 543 kcal 8.45

Rhubarb, orange and stem ginger sponge, rhubarb, vanilla custard (v) 486 kcal 8.25

A selection of British farmhouse cheese, biscuits, chutney, celery 1191 kcal 13.95

See overleaf for cheese descriptions;

Small Pudding and a Hot Drink

Choose a mini version of our puddings with a tea or coffee of your choice

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 8.45

Toasted waffle, black cherries, Oreo ice cream (v) 642 kcal 8.45

Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal 8.45

Fancy something stronger? Upgrade your coffee to a cocktail for 14.95

Espresso Martini

Lychee Martini

Amaretto sour

Childrens Puddings

Chocolate brownie, vanilla ice cream (v, gf) 572 kcal 5.25

Sticky toffee pudding, vanilla ice cream (v, gf) 515 kcal 5.25

Kids waffle, black cherries, Oreo ice cream (v) 642 kcal 5.25

Hot chocolate, whipped cream, marshmallows (gf) 598 kcal 4.95

Cheshire Farm Ice Cream and Sorbet

Ice Cream; Vanilla (v, gf) 127 kcal , Marmalade (v, gf) 118 kcal , Espresso (v, gf) 170 kcal ,

Honeycomb (v, gf) 137 kcal

Sorbet; Raspberry Sorbet (vg, gf) 68 kcal, Passion Fruit Sorbet (vg, gf) 60 kcal,

Lemon Sorbet (vg, gf) 74 kcal

One scoop (vg, gf) 2.50, Two scoops (vg, gf) 5.00, Three scoops (vg, gf) 7.50

Ports and Dessert Wine

Dows fine ruby port (50ml) 3.90 Martin de sa white port (50ml) 6.10

Rubis chocolate dessert wine (50ml) 5.20 Ice Riesling dessert wine (50ml)- 5.95

Muscat Beaumes dessert wine (50ml) - 3.95 Finca Antigua Moscatel Dulce (50ml) 5.95

Hot Drinks

All served with a GF flapjack. Gluten Free oat milk also available.

Cappuccino (v, gf) 127 kcal 3.95

Latte (v, gf) 128 kcal 3.95

Americano (vg, gf) 0 kcal 3.75

Flat white (v, gf) 47 kcal 3.95

Selection of tea (v, gf) 24 kcal 3.95

Hot chocolate (v, gf) 298 kcal 4.45

Caramel, Hazlenut and Vanilla syrup available.

Boozy Hot Drinks

Your choice of rum with hot chocolate, whipped cream and marshmallows 7.65

Banana Split

Hazelnut

Coffee

Our Cheeses

Stilton; Intense and rich, opening with creamy and nutty specks, followed by a salty finish that sticks to your palate; perfect with a smoky Laphroaig

Rosary Ash; Might and airy texture, pale and delicate with a creamy finish; Perfect with a peaty Bowmore

Quickes cheddar; As the cheese matures, it absorbs the essence of the underground world around it; Perfect with timeless Bourbon, Makers Mark

Tunworth; A Camembert-style cheese characterised by truffley, garlicky and vegetal flavours; Perfect with a classic Jamesons Irish Whiskey

Cornish yarg; A nettle wrapped semi hard cheese made from grass rich Cornish milk; Perfect with Teeling Whiskey

Whiskey and Cheese

Why not pair one of the above cheeses with it's ideal Whiskey?

Nose of cheese, choose one cheese from above, biscuits and chutney (v) 272 kcal 4.25

Bowmore 12 Yr Old 5.00

Teeling 6.40

Laphroaig 10 Yr Old 5.00

Jamesons 10 Yr Old 4.30

Makers mark 4.40

Digestifs

Coconut tequila 4.60

Salted Caramel tequila 4.80

Baileys salted caramel 5.50

Honey tequila 4.60

Baileys chocolate lux -5.50

Baileys original 4.40

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen.

This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.