

Dessert Menu

- Baked salted caramel cheesecake, vanilla ice cream 6.50
- Nutella stuffed mini doughnuts, toasted marshmallows, strawberries, chocolate dipping sauce 6.50
- Raspberry jam Bakewell tart, forest fruits, raspberry ripple ice cream 6.25
- Individual pecan tart, hazelnut mascarpone 6.50
- Classic sticky toffee pudding, caramel sauce, vanilla ice cream 6.25
- Warm individual chocolate and pear frangipane tart, pouring cream 6.50
- Trio of Red Lion Farm ice cream made with Jersey milk 4.95
- Selection of sorbets 4.95

Cheese menu

Choose from our selection of British cheeses from Market Drayton served with fruit chutney, celery and crisp breads

2 cheeses 7.25 3 cheeses 8.25

Caer Caradoc

This cheese is based on a Caerphilly style of cheese which is matured for 2-3 months creating a light and crumbly texture with a fresh lemon taste

Ironbridge Blue

Made with raw Shropshire cows' milk, this gives the cheese a unique blue aroma with a mild creamy texture

Barbers' Cheddar

Made with traditional West Country milk and using age old methods. This is a full bodied cheese with a deep flavour

Wrekin Blue

The rustic natural rind encompasses the unctuous cheese inside. Mottled with blue streaks and pockets the smoky blue piquancy has a mineral like full flavour

Wrekin White

Matured for a minimum of 3 months, this cheese is smooth, creamy and dotted with eyelets. Its nutty flavor and fruity aroma develops with age. The natural rind is brushed with local rapeseed oil to aid maturation

If you have a food allergy - please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients