

DINNER MENU

1792

BAR & GRILL

Desserts

Chocolate fondant & mocha coffee bean ice cream (v)	£6.95
Shropshire honey & white chocolate panna cotta, honeycomb & strawberries	£5.95
Classic tart au citron, lemon posset, candied lemon (v)	£5.95
Lemon & lime Pavlova, mojito sorbet (v)	£5.95
Sticky toffee pudding, toffee sauce, vanilla custard (v)	£5.95
Tarte Tatin, cinnamon ice cream (v)	£6.25
Selection of local ice cream (v)	£4.95

Shropshire Cheese

Trio of Shropshire cheese, homemade biscuits, chutney & butter, apple & grapes £7.95

Ironbridge: Is a blue mould-ripened, made using unpasteurised cow's milk. The white interior ripens to an oozing consistency with a creamy rich flavour reminiscent of wild mushrooms.

Newport: matured for 3-4 months and has a unique flavour. The cheese is pale tangerine in colour and has a mellow buttery taste, flaky texture with a subtle aromatic sweetness

Newport 1665: Is cold smoked over oak chips resulting in a light oak smoked flavour. The smooth buttery texture tastes light mellow & sweet

Wrekin Blue: Mottled with blue streaks and pockets the smoky blue piquancy has a mineral like full flavour

After Dinner Drinks

Martell VS Cognac	£4.30	Laphroaig 10 Year Old	£5.20
Courvoisier VSOP	£5.10	Lagavulin 16 Year Old	£5.40
Janneau VSOP	£5.50	Johnnie Walker Red Label	£4.30
Hine Rare VSOP	£6.50	Jura Origin 10 Year Old	£5.20
Hennessy XO	£8.50	Highland Park 12 Year Old	£5.20
Baileys	£4.25	The Glenlivet Founders Reserve	£5.10
Cockburns Ruby	£4.25	Cragganmore 12 Year Old	£5.20
Warres Ruby Port	£4.25	Glenkinchie	£5.20
Cockburns LBV	£6.50	Glenfiddich	£5.00
Cointreau	£4.30	Chivas Regal 12 Year Old	£4.70
Tia Maria	£4.30	Aberlour	£4.40
Kahlua	£4.30	Ledaig	£5.10
Antica Classic Sambuca	£4.30	Bowmore	£5.10
Jose Cuervo Gold	£4.30	The Haig Club	£4.30

Please advise your server if you suffer from any allergies. (v) Denotes vegetarian