



THE
BASTION

BAR & RESTAURANT

DESSERT MENU

DESSERTS

Apple Panna Cotta, Gin and Tonic Sorbet and Brandy Apples
£6.50

Vanilla Crème Brulee with Glazed Figs, Candied Popcorn and Pecan Brittle
£6.50

Lemon Tart, Blood Orange Jelly and Ginger Ice Cream
£6.50

Strawberry Cheesecake with Marinated Strawberries and Black Pepper Meringues
£6.50

Chocolate and Salted Caramel Fondant, Honeycomb and Vanilla Ice Cream
£6.50

Raspberry and Whisky Cranachan Mille Feuille with Raspberry Sauce
£6.50

Traditional Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream and Candied Dates
£6.50

Board of selected Cheeses from Lancashire, Cheshire and North Wales, Apple and Raisin Chutney, Grapes and Water Biscuits
£8.50

Our kitchens handle numerous ingredients and allergens. Although we have strict controls in place to reduce the risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak to our staff about the ingredients in your meal, when making your order.