

CAKES & CREAM CAKES

Carrot Cake Topped with Philadelphia cream cheese topping	3 ⁹⁵	Caramel Doughnut Filled with Bavarian vanilla custard cream, topped with caramel fudge icing	3 ⁹⁵
Apple & Ginger Cake With luxurious toffee sauce and vanilla English Lakes ice cream	4 ²⁵	Vanilla Slice Vanilla custard sandwiched between puff pastry, coated with fondant icing	3 ⁸⁰
Chocolate Brownie Warm gooey centred deliciousness, served with ice cream	3 ⁹⁵	Chocolate Éclair Choux bun filled with freshly whipped cream and coated in chocolate	3 ⁹⁵
Egg Custard Portion Shortcrust pastry tart filled with light custard finished with nutmeg	2 ⁷⁵	Jam & Clotted Cream Homemade strawberry jam	3 ⁸⁰
		Fruit Scone & Butter	2 ⁷⁵

TRAYBAKES

Chorley Cake / Eccles Cake Shortcrust / puff pastry encasing syrupy, curranty goodness	2 ⁷⁵	Lakeland Gingerbread Soft and chewy version of a Cumbrian classic.
Blueberry & Lemon Frangipane Pastry base, loaded lemon curd, almond frangipane and blueberries		Salted Caramel Shortbread Shortbread, layered with gooey salted caramel and chocolate
Raspberry & Coconut Slice Shortcrust pastry, coconut frangipane and raspberry jam lattice		Fell Top Flapjack Buttery, oaty, goodness either plain or chocolate coated

All of our menu and more is available to take home.

DESSERT MENU



OUR FAMOUS HOT APPLE PIE

We only use the finest bramley apples, which provide the iconic tangy flavour of our traditional apple pie filling.

We serve our apple pie hot and have a choice of:

Plain apple pie or mixed spice & sultana apple pie.

	Served with: Cream	4 ¹⁰
 plain apple pie available	English Lakes Vanilla Ice Cream or Custard	4 ⁶⁰
Apple Pie Ice Cream Sundae		4 ⁷⁵
Whipped cream, ice cream, toffee sauce, sprinkled in chocolate		

FRUIT BREADS

Bath Bun A rich sweet dough, packed with vine fruits and cherries	3 ⁵⁰	Cinnamon Swirl Sweet dough rolled in cinnamon, cream cheese frosting and walnuts.	3 ⁵⁰
Toasted Bath Bun As above but better!	3 ⁵⁰	Toasted Tea Cake	2 ⁵⁰

None of our products are as certified gluten free but here are some we have made without gluten to the best of our ability.



CAKES & CREAM CAKES

Carrot Cake		Caramel Doughnut	
Topped with Philadelphia cream cheese topping	3 ⁹⁵	Filled with Bavarian vanilla custard cream, topped with caramel fudge icing	3 ⁹⁵
Apple & Ginger Cake		Vanilla Slice	
With luxurious toffee sauce and vanilla English Lakes ice cream	4 ²⁵	Vanilla custard sandwiched between puff pastry, coated with fondant icing	3 ⁸⁰
Chocolate Brownie		Chocolate Éclair	
Warm gooey centred deliciousness, served with ice cream	3 ⁹⁵	Choux bun filled with freshly whipped cream and coated in chocolate	3 ⁹⁵
Egg Custard Portion		Jam & Clotted Cream	
Shortcrust pastry tart filled with light custard finished with nutmeg	2 ⁷⁵	Fruit Scone	3 ⁸⁰
		Homemade strawberry jam	
		Fruit Scone & Butter	2 ⁷⁵

TRAYBAKES 2⁷⁵

Chorley Cake / Eccles Cake		Lakeland Gingerbread	
Shortcrust / puff pastry encasing syrupy, curranty goodness		Soft and chewy version of a Cumbrian classic.	
Blueberry & Lemon Frangipane		Salted Caramel Shortbread	
Pastry base, loaded lemon curd, almond frangipane and blueberries		Shortbread, layered with gooey salted caramel and chocolate	
Raspberry & Coconut Slice		Fell Top Flapjack	
Shortcrust pastry, coconut frangipane and raspberry jam lattice		Buttery, oaty, goodness either plain or chocolate coated	

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Plain apple pie or mixed spice & sultana apple pie.			
	Served with: Cream		4 ¹⁰
 plain apple pie available	English Lakes Vanilla Ice Cream		4 ⁶⁰
	add 40p		
Apple Pie Ice Cream Sundae			4 ⁷⁵
	Whipped cream, ice cream, toffee sauce, sprinkled in chocolate		

FRUIT BREADS

Bath Bun		Cinnamon Swirl	
A rich sweet dough, packed with vine fruits and cherries	3 ⁵⁰	Sweet dough rolled in cinnamon cream cheese frosting and walnuts.	3 ⁵⁰
Toasted Bath Bun		Toasted Tea Cake	
As above but better!	3 ⁵⁰		2 ⁵⁰

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