



THE
BASTION
BAR & RESTAURANT

DESSERTS

Apple & calvados delice 6-95

With textures of white chocolate
& crumble

Dark chocolate fondant 6-95

With chocolate espresso
ice cream & honeycomb

Red berry cheesecake 6-95

Macerated berries & black
pepper meringue

White chocolate mousse 6-95

Shortbread, caramelised white chocolate
panna cotta, lemon & blackberry

Salted caramel tart 6-95

With pistachio ice cream & chocolate tuille

Traditional sticky toffee pudding 6-95

With candied dates & vanilla ice cream

Board of selected cheeses 9-00

From Lancashire, Cheshire & North
Wales, accompanied with apple & raisin
chutney, grapes & crackers

Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens. If you require more information about dishes and the ingredients we use please ask your server.

