

THE

STRAWBURY DUCK

- TURTON -

DESSERTS 6.50

Warm Chocolate Fudge Brownie

Delicious chocolate fudge brownie smothered in chocolate sauce served with a scoop of vanilla pod ice cream

Apple and Sticky Toffee Pudding

A slab of apple and sticky toffee pudding smothered in a butterscotch sauce served with vanilla pod ice cream or real English custard

Apple Crumble

Served with custard or vanilla ice cream

Cheesecake of the Week

Stem ginger and digestive biscuit base, creamy cheesecake filling (ask staff for this week's flavour)

Lemon Tart

A sweet shortcrust pastry filled with sharp gin and bitter lemon gel served with a forest fruit compote

Chocolate Fudge Sundae

Chunks of chocolate brownie layered between vanilla pod and Belgian chocolate ice cream topped with a rich chocolate sauce and real dairy cream

Sticky Toffee Sundae

Golden chunks of lavish sticky toffee pudding enriched in a butterscotch sauce surrounded by honeycomb and vanilla pod ice cream topped with real dairy cream

Local British Cheeseboard

Kidderton Ash, Cherry Smoked Cheddar, Crook Blue, Mrs Kirkhams Aged, Garstang White, Bowland cheese served with tomato chutney, quince jelly and Millers Damsel biscuits

(Cheese tasting notes on reverse of menu)

Cheeseboard for Two 12.95

Cheeseboard for One 8.95

Why not add a glass of Taylors Reserve Port 3.75

Ice cream One scoop 1.95 Two scoops 2.95

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CHEESE TASTING

Kidderton Ash

Butlers, Wilson Field Farm, Inglewhite, Preston

An outstanding goats cheese which is logged shaped and features a delicate creamy flavour. It is sprinkled with ash prior to maturing with promotes the growth of its white coat. It has a soft exterior, a firmer charcoal ash layer and then the soft buttery goats cheese in the centre. *Goats Milk, Pasteurised*

Cherry Smoked Cheddar

FJ Need, Spinneyfield Farm, Nantwih

A fantastic strong cheddar with great texture and a smooth finish. Once the cheese is made and matured we send it to a smoke house in Lancashire and have it smoked of cherry wood to give it a smokey and sweet flavour making it unusual and moreish.

Cows Milk, Pasteurised

Crook Blue

Dewlay Creamery, Garstang, Preston

A fantastic pale orange coloured cheese that we have made especially for us making it unavailable anywhere else. We worked hard to make it very creamy but with a great blue kick. This cheese is aged for 3 weeks longer than normal Lancashire blue cheese and looks great on a cheeseboard. *Cows Milk, Pasteurised*

Mrs Kirkhams Aged

Lower Beesley Farm, Goosnargh, Lancashire

This is a traditional Lancashire cheese. They use small quantities culture, allowing the cheese to develop acidity slowly which in turn allows other savoury, creamy, rich flavours to develop. The distinctive thing about this Lancashire is that each cheese is made from a combination of curd from 2 days. Unlike their traditional cheese which is matured for 4 months this is bound in buttered muslin and is matured for 10 months to give it more strength of flavour. *Cows Milk, Pasteurised*

Garstang White

Dewlay Creamery, Garstang, Preston

Garstang White is made with creamy rich Jersey milk, mold ripened like a brie. It is buttery, smooth and rich and finishes with a slight earthy note.

Bowland Cheese

David Williams Cheese, Sandbach, Cheshire

Bowland Cheese is a type of Lancashire cheese, with the cheese having been mixed with apple, sultana, and cinnamon prior to setting. It is creamy, rich and sweet and is named after the Forest of Bowland. The beauty of the cheese is you get a lovely sweetness but still a great strength of Lancashire Cheese.

Cows Milk, Pasteurised