

CAMEO
Restaurant

DESSERT

WARMED NORTHERN BRIE (GF)

Parkin, Truffled Honey, Grape Chutney

£8.95

**WHITE CHOCOLATE AND ORANGE
CRÈME BRÛLÉE** (GF)

Pistachio, Chantilly, Orange Gel,
Shortbread

£9.00

APPLE TART

Apple Gel, Crumble, Crème Anglaise

£9.00

CHOCOLATE MOUSSE (GF, VE)

Carmel, Candied Hazelnut, Chocolate Soil,
Chocolate Shards

£9.50

RHUBARB AND CUSTARD CHOUX BUN

Custard Ice Cream, White Chocolate

£9.50

FRESH FRUIT PLATTER (GF, VE)

Raspberry Sorbet

£9.50

DARK CHOCOLATE FONDANT

Cacao Tuile, Spiced Rum Preserved
Cherries, Amaretto & Black Cherry
Ice Cream

£10.50

A discretionary 10% service charge will be added to your bill. Please let a team member know if you'd like this removed. All prices include VAT at the current rate. If you have a food-related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in this menu may contain nuts or derivatives of nuts.



All dishes are prepared in an environment that contains allergens. Whilst every care is taken in the preparation of your meal, we cannot guarantee dishes are 100% allergen free.

GFO - Gluten Free Option
V - Vegetarian

GF - Gluten Free
VE - Vegan

BRITISH ARTISAN CHEESE SELECTION

CHOOSE FROM

Lancashire Bomb
Ribblesdale Honey & Flower Goats
Northern Brie
Ribblesdales Goats Curd
Lancashire Blue
Oak Smoked Lancashire
Lancashire Apple & Cinnamon Raisin
Ingle White Buffalo Cheddar

Cheeses are a 25-35g portion

SERVED WITH

Pickled Celery, Grape Chutney, Crackers,
Quince Jelly, Butter

3 CHEESE	£10.50
5 CHEESE	£15.50
8 CHEESE	£19.95

ARTISAN MRS DOWSONS ICE CREAM

Located 7 miles from the hotel, Eric Dowson, a proud third-generation dairy farmer in the Ribble Valley, loved his wife's idea of creating a natural, farm-made dairy ice cream that they could bring to everyone's table. Using full cream milk fresh from their dairy herd and honest local ingredients.

Vanilla Bean, Strawberry, Chocolate,
Amaretto & Black Cherry, Salted Caramel, Vanilla
Custard, White Chocolate & Raspberry, Vegan Vanilla

SORBET

Lemon
Mango
Raspberry

CHOOSE 3 SCOOPS

£8.95

WHY NOT MAKE YOUR FAVOURITE ICE CREAM AFFOGARTO

Add a shot of espresso with homemade shortbread

£7.50

HOMEMADE CHOCOLATE TRUFFLES

£2.50 PER PERSON

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