

C A M E O
Restaurant

DESSERT

AUTUMN FRUIT PAVLOVA (GF)

White Chocolate Cremeux, Fruits of the Forest
Sorbet

£9.95

BLACK FOREST CHOCOLATE FONDANT (V)

Cherry Gel, Kirsch Cherries, Clotted Cream

£11.00

DARK CHOCOLATE MOUSSE (GF, VE)

Candied Hazelnut, Caramel

£9.50

PINEAPPLE UPSIDE DOWN CAKE (V)

Spiced Rum Caramel, Pineapple Salsa,
Coconut Ice Cream

£9.95

SPICED STICKY TOFFEE PUDDING (GF)

Date Puree, Vanilla Bean Ice Cream

£9.95

ORANGE CRÈME BRULEE (V)

Gingerbread, Orange Gel, Chantilly

£9.50

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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