



## MARMALADE

*There's no such thing as shouldn't; only will or wont  
Its entirely up to you but you'll be sorry if you dont*

### **PUDDINGS £4.75**

#### ***Chocolate Mousse***

*A light chocolate mousse that's very more'ish. Served with a single ball of ice cream and orange short bread biscuits.*

#### ***Citrus Tart***

*Vanilla ice cream and ginger nut crumbs*

#### ***Fruit Crumble***

*Our crumble fillings changes daily so please ask your waiter. Served with ice cream or custard.*

#### ***Eton Mess***

*Meringue, seasonal fruit fresh vanilla double cream. We collect our fruit from Tatton Park daily so please check for todays choice.*

### **Cake £3.50**

*From Veena at wild at heart*

#### ***Lemon Drizzle Cake***

*Zesty spong cake with crunchy sugary skin, perfect with a cup of tea*

#### ***80's Chocolate Disco Cake with edible glitter***

*This is just chocolate, chocolate, chocolate, pure 80's hedonistic partying in a cake, dont ask us how she does it, she just does. Gluteen free and perfect with an espresso.*



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***Marmalade and Wild at Heart have joined forces to showcase some of the finest cheeses. Owner Veena Josh has sourced and created exclusively for Marmalade a chesse board guaranteed to inform and impress.***

***CHEESE – Served with pickles, biscuits and fruit £6.50***

### ***Organic Welsh Perl Wen***

*A scrumptious, soft white cheese developed in 2000 on a small family farm in west Wales. When young it displays the characteristics of both a Caerffili and Brie. When ripe, its pale with an unique brown tinge, the softness of the outside blends with the fresh lemony centre with a soft rich paste.*

### ***Organic Somerset Godmister Vintage Cheddar***

*A fabulous creamy cheese! Wrapped in burgundy wax, this is a powerful cheese with a real edge to it. Made near Bruton in Somerset, using milk from the farm's own dairy.*

### ***Lancashire Grandma Singleton***

*Dubbed the strongest Lancashire in the UK! It began life 20 years ago in a farm house kitchen, in the beautiful and remote area of Lancashire know as Beacon Fell. Aged for a minimum of ten months, it is semi-soft in consistency and slightly crumbly with an even yellow colour and a strong, tangy flavour*

### ***Cheese of the Month***

#### ***Spanish Valdeion Picos Blue***

*Hand-wrapped in maple leaves, this cheese is made in small batches matured in caves in the mountains of the “Picos de Europa” in northern Spain. This is a strong blue cheese with a spicy rich flavour and creamy texture; one for the true blue connoisseur. Often eaten with honey for breakfast.*