EMMOTT ARMS
LANESHAW BRIDGE

AA Rosette award for culinary excellence 2026

OUR DESSERTS ARE MADE IN HOUSE USING THE FINEST QUALITY INGREDIENTS

DESSERTS

APPLE & BLACKBERRY CRUMBLE TART - 8 (V)

LAYERED CALVADOS APPLE & BLACKBERRY, BROWN BUTTER OAT CRUMBLE, CRÈME FRAÎCHE & CALVADOS ICE CREAM

MADAGASCAN VANILLA RICE PUDDING CRÈME BRÛLÉE - 8 (V) (GF)

CHERRY JAM, TOASTED ALMOND, CHERRY & ALMOND ICE CREAM

TRADITIONAL TIRAMISU - 8 (V)

ESPRESSO LIQUEUR SOAKED SAVOIARDI SPONGE, MASCARPONE CREAM, CHOCOLATE SHAVINGS, COCOA DUSTING

STICKY GINGER PUDDING - 8 (V) (GFO)

TOFFEE SAUCE, MADAGASCAN VANILLA CRÈME ANGLAISE

JAM ROLY POLY - 8 (V)

STEAMED SUET ROLL, RASPBERRY JAM, VELVETY MADAGASCAN VANILLA CUSTARD

CHEESE SELECTION

THREE CHEESE SELECTION - 11 (V) (GFO)

LANCASHIRE BOMBER, HARROGATE BLUE, KIDERTON ASH, SERVED WITH MEDJOOL DATES, GRAPES, FRUIT LOAF, CRACKERS, FIG CHUTNEY, MARMITE BUTTER

TAYLOR'S LATE BOTTLED VINTAGE PORT 3.60

WARRE'S OTIMA 10 TAWNY PORT 4.20

PLEASE INFORM A MEMBER OF THE TEAM OF ANY ALLERGIES BEFORE ORDERING. WHILE EVERY EFFORT IS MADE TO REDUCE THE RISK OF CROSS CONTAMINATION, OUR KITCHEN HANDLES ALL MAJOR ALLERGENS, SO WE CANNOT GUARANTEE THAT ANY DISH IS COMPLETELY FREE FROM TRACES. NOT ALL INGREDIENTS ARE LISTED ON THE MENU; MORE DETAILED ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST.