



The Red House

Restaurant and Bar

■ Puddings

Red House Knickerbocker Glory £5.95

OK - here we go. The ultimate ice-cream sundae, prepared and served with a Red House 'twist'. It's the business. Although it sounds vaguely French, or perhaps American, it is, in fact, British. Time to raise the flag, hum 'Rule Britannia', and demolish a proper British pudding. Excellent.

Chester Pie £5.95

This is a dessert that was created in Chester, and became the pre-cursor of American lemon meringue pie. We're leading the charge to bring it back home. It is, already, a Red House institution.

Epicurean of Desserts £9.75

Another Red House signature dish, and one to share. It is phenomenal. A selection of beautiful Red House mini desserts, arranged in a very pretty way, and served with two spoons! A very sexy dessert, if ever there was one.

Blackcurrant Cheesecake £6.25

Everyone loves cheesecake, and in the land of the cheesecake, the one with blackcurrant is King! Served with a fruit compote and Chantilly cream.

The Ice-Cream £5.45

It's called *The Ice-Cream*, because it is a bit special. All handmade by the Head Chef to his own recipes, they are an absolute delight (not to be confused with an angel delight). Chester Pie ice-cream will be a constant (you really must try it), and the other flavours will change frequently. Please ask.

Passion Fruit and Galliano Parfait £6.25

Eh? Isn't he some fashion designer that got himself into trouble recently? Well, yes he is. But this is a different Galliano - this is the Italian liqueur that is the key ingredient in a Harvey Wallbanger. And boy does this pudding knock your socks off. It's fabulous. Served with a mango purée.

The Godfather £7.95

The Corleone's love it, the Tattaglia's love it, heck...even the Barzini's love it! Based on The Godfather cocktail, it is malt whisky crème brûlée, served with a shot of Amaretto liqueur. The taste combination is sensational, and it is also comes with sugared orange shortbread. Enjoy it, and remember, we don't discuss business at the table.

Apple and Raspberry Crumble £6.25

This is old school brilliantly British puddings at their very best. All that sweet crumbliness, with steaming apples and raspberries - just brilliant. Served with bananas, kiwis and pineapple chunks - just kidding - served with ice-cream and custard!

Sticky Toffee Pudding £5.95

Some people suggest that the home of sticky toffee pudding is Cartmel in the Lake District. There is a strong *chance* that it was first served at the Sharrow Bay Country House Hotel in the Lake District in 1960, but we reckon that it is *fact* that the best one is served here at The Red House in Chester! Served with toffee sauce and vanilla ice-cream. Give it a whirl.

Chocolate and Hazelnut Torte £6.25

Don't panic - there is indeed chocolate on the pudding menu! And goodness me, it's chocolate with a little bit of joie de vivre combined with some va-va-voom. It is the next best thing to... well, something that is not our chocolate and hazelnut torte. Let's just say that it is served with caramel syrup, and it lasts longer than three minutes.

Cheese Board £7.95

An ever changing selection of fine cheeses, served with apple and grape chutney, pickled celery, Port jelly, banana bread, and the Head Chef's super-special crackerjack (CRACKERJACK!) fruit crackers.

■ 'Royal' Cakes

Our cakes are very special. They are based on recipes used in the Royal household, and then baked with a little Red House sparkle.

Date and Pecan Cake

A lovely, sweet and moist cake, based on a Queen Mum recipe.

Chocolate Brownie

Dark and gooey, made with super quality chocolate.

Lemon Drizzle Cake

Infused with the juice and zest of fresh lemons.

Bakewell Tart

An English classic with a 'Royal' twist.

£4.45 per serving or £7.45 for a selection

■ Afternoon Teas

The Red House Afternoon Tea (per person) £9.95

The full three tiers! A pot of Taylors of Harrogate tea; English cucumber, mature Cheddar, smoked salmon and roast ham finger sandwiches; a homemade scone, the Head Chef's strawberry jam and clotted cream; and a selection of 'Royal' cakes.

Italian Afternoon Tea for Two £32.95

How about the full three tiers - finger sandwiches, scones, and 'Royal' cakes - with a bottle of Pinot Grigio? Sounds great, doesn't it! A perfect way to spend an afternoon with a friend.



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Coffees

Freshly Brewed Coffee	£2.45	Cappuccino	£2.85
The Red House signature filter coffee.		An intense shot of espresso and half steamed, half foamed milk.	
Espresso	Solo: £1.85 Doppio: £2.35	Caffe Mocha	£3.05
A shot of pure intense coffee, smooth and caramelly.		Espresso, chocolate and steamed milk topped with whipped cream.	
Caffe Latte	£2.85	Italian Hot Chocolate	£2.85
Steamed milk and a shot of espresso, lightly topped with foam.		Steamed milk and chocolate, finished with whipped cream.	
Caffe Americano	£2.55		
Steaming hot water and a double shot of espresso.			

Teas

English Breakfast	£2.45	Decaffeinated Breakfast Tea	£2.45
With a full-bodied, rich and refreshing taste.		A naturally decaffeinated blend of finest African teas.	
Earl Grey	£2.45	Organic Peppermint	£2.45
Light and elegant with the delicate fragrance of Bergamot.		A refreshing infusion of pure peppermint leaves.	
Afternoon Darjeeling	£2.45	Green Tea with Jasmine	£2.45
The Champagne of teas with a 'muscatel' flavour.		Classic green China tea scented with Jasmine.	

Digestifs

WHISKY	25ml	50ml	CALVADOS	25ml	50ml
Lagavulin 16 year old (Islay)	£4.75	£9.50	Roger Groult 3 year old	£3.50	£7.00
Laphroaig 10 year old (Islay)	£3.50	£7.00	ARMAGNAC		
Glenmorangie (Highlands)	£3.50	£7.00	Mousquetage du Roy XO	£5.50	£11.00
The Macallan 10 year old (Highlands)	£3.50	£7.00	RUM		
The Balvenie Single Barrel	£4.75	£9.50	Appleton Estate Extra	£4.00	£8.00
16 year old (Speyside)			OTHER TIPPLES		
The Glenlivet 12 year old (Speyside)	£3.50	£7.00	Amaretto	£3.00	£6.00
Auchentoshan			Baileys	£3.00	£6.00
10 year old (Lowlands)	£3.50	£7.00	Cointreau	£3.00	£6.00
Johnnie Walker Blue	£15.00	£30.00	Drambuie	£3.00	£6.00
COGNAC			Grand Marnier	£3.00	£6.00
Remy VSOP	£4.50	£9.00	Tia Maria	£3.00	£6.00
Courvoisier XO	£8.00	£16.00	Sambucca Bianco	£3.00	£6.00
PORT			Sambucca Nero	£3.00	£6.00
Ferreira LBV 2000	£4.50	£9.00			



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