

# DESSERT MENU

All desserts are £5.50

**BAKEWELL OF THE DAY**  
with *creme anglaise*

**HONEYCOMBE CHEESECAKE**  
with *honey & black cherry (GF)*

**CHOCOLATE FONDANT**  
with *pistachio meringue & ice cream*

**CREME BRULEE OF THE DAY (GF)**  
see specials board for today choice

**STICKY TOFFEE PUDDING**  
with *walnut ice cream & salted caramel*

**TASTING PLATE OF INTERESTING ICE CREAMS**

3 scoops £4.25

5 scoops £5.25

*Choose from white chocolate, salted caramel, double chocolate, peaches & cream, strawberry, pistachio, clotted cream, vanilla, rhubarb & custard, lemon curd, maple & walnut, peanut butter*

*Sorbets - passionfruit & pineapple, lemon, raspberry or mango*

**SHARING PLATE OF PUDDINGS**

A little taste of everything - perfect to share

£14.95

# \* COFFEES & HOT DRINKS \*

**LIQUER COFFEE**

*All made with fresh espresso coffee, fresh double cream and your choice of liquor*

**IRISH** £3.95  
*with Jameson's Irish whiskey*

**PARISIAN** £4.25  
*with Courvosier Brandy*

**CALYPSO** £4.50  
*with Tia Maria liqueur*

**RIVIERA** £3.95  
*with Cointreau liqueur*

**JAMAICAN** £3.95  
*with Captain Morgan's dark rum*

**CARIBBEAN** £4.25  
*with Sailor Jerry's spiced rum*

**ITALIAN** £4.25  
*with Disaronno Amaretto*

CAPPUCINO..... £2.50

LATTE..... £2.50

AMERICANO..... £2.10

ESPRESSO..... £1.50

HOT CHOCOLATE..... £2.50

MOCHA..... £2.50

DOUBLE ESPRESSO..... £2.00

YORKSHIRE TEA..... £1.50

INFUSION TEAS..... £2.25

**HOT CHOCOLATE**

DISARRONO AMARETTO..... £4.50

GRAND MARNIER..... £4.50

BAILEYS..... £4.75





# CHEESE



CHOOSE ANY 3 CHEESES FOR £7.25

ALL 5 CHEESES FOR £9.25

All served with fruit loaf, biscuits & chutney

## YORKSHIRE BLUE

MILK: *Pasteurised cows milk*

RENNET: *Vegetable rennet*

MADE BY: *Judy Bell*

REGION: *Thirsk, North Yorkshire*

FLAVOUR: *Milky and gentle with a silky texture*

## TUNWORTH

MILK: *Pasteurised cows milk*

RENNET: *Traditional animal rennet*

MADE BY: *Stacey Hedges*

REGION: *Herriard, Hampshire*

FLAVOUR: *English Brie style cheese with a thin rind & fruit tang*

## BLUEMIN WHITE

MILK: *Pasteurised cows milk*

RENNET: *Traditional animal rennet*

MADE BY: *Judy Bell*

REGION: *Thirsk, North Yorkshire*

FLAVOUR: *Melt in the mouth. blue mould ripened*

## WENSLEYDALE

MILK: *Pasteurised cows milk*

RENNET: *Traditional animal rennet*

MADE BY: *Wensleydale creamery*

REGION: *Hawes, North Yorkshire*

FLAVOUR: *Mild & milky with a smooth creamy texture*

## TOVEY

MILK: *Unpasteurised goats milk*

RENNET: *Traditional animal rennet*

MADE BY: *Carolyn Fairbairn*

REGION: *Thursby, Cumbria*

FLAVOUR: *A semi-soft, naturally mould ripened goat's cheese. Plenty of flavour*

## Ports and Pudding Wines

**Château Haut-Roquefort 2010  
Cadillac Bordeaux, France**

100% Semillon and 100% botrytised with some vines over 100 years old - need we say more? Apricot, quince, candied fruit. NB Sauternes on a budget, but better than most!

**Btl £15.25 | 70ml £3.75**

**Araldica Moscato Passito  
'Palazzina', Piemonte, Italy**

A nose of intense lemon meringue pie, marmalade, hard caramel and toffee apple. The palate has lots of ripe apricot and acacia honey characters with a core of homemade lemon curd running through to the long, fresh and lingering citrus finish.

**Btl £19.25 | 70 ml £3.95**

**Krohn Late Bottled Vintage Port  
2007 Portugal**

Deep ruby colour with upfront aromas of black plums, spice and dried herbs, firm and evident tannins and a rich, long finish. The generous plummy characters, freshness and pure berry fruit characterise Krohn LBV.

**Btl £ 29.95 | 70ml £4.25**

**Krohn Colheita 2000/01 Single  
Vintage Tawny, Portugal**

Youthful, medium brick red. Lots of young plummy fruit aromas, as well as dried fruit, figs and nuts on the nose. Really smooth on the palate, silky and elegant in texture with balanced acidity, more dried fruit and spice notes.

**Btl £34.95 | 70ml £4.75**

**Quinta de Ventozelo, 2003/5 Full  
Vintage Port, Douro, Portugal**

Deep purple red when young, maturing to red brown with age. Intense ripe blackberries & sweet cassis fruit. Dense rich fruit & tannins & a long, powerful finish.

**Btl £44.95**

