



Dessert *Menu*

Desserts

Chocolate Croissant Bread & Butter Pudding V 14.50
Orange marmalade crème anglaise,
vanilla ice cream.
Please allow 15 minutes for preparation
Serves Two

Apple Tarte Tatin V 10.50
Toffee sauce, rum & raisin ice cream.

Tiramisu V 11.50
Rich chocolate sauce, mascarpone, white chocolate.

Baked Vanilla Cheesecake V 11.00
Raspberry compote, raspberry sorbet.

Salted Caramel & Dark Chocolate Jewel VE NGCI 13.50
Dark chocolate sauce, salted caramel ice cream.

Sticky Toffee Pudding V NGCI 10.50
Toffee sauce, crushed honeycomb, honeycomb ice cream.

Ice Cream & Sorbet – 3 Scoops 7.50
Choose from dark chocolate VE, salted caramel VE,
vanilla VE, rum & raisin V, honeycomb VE ice creams,
or raspberry VE, mango sorbet VE.

Smaller Temptations

Salted Caramel Truffles 5.00

Cheese Board

Served ripe and ready with caramelised onion
chutney, grapes and sourdough crackers.

One Cheese 8.00
Two Cheeses 11.00
Three Cheeses 13.00

Choose from:

Yorkshire Blue
Thirsk, North Yorkshire
Full flavoured blue, rich and creamy with a savoury
finish.

Bath Soft
Kelston, Somerset
Soft and buttery, with a mellow flavour and delicate
white rind.

Sparkenhoe Red Leicester
Market Bosworth, Leicestershire
Traditional farmhouse cheese, rich and nutty with a
long finish.

Affogato VE NGCI 5.00
Espresso, vanilla ice cream.

After Dinner Drinks

Cocktails

Espresso Martini 13.00
Vodka, Kahlua, espresso.

Old Fashioned 14.00
Bulleit bourbon, bitters, orange.

Digestifs

Taylors Tawny Port 6.00 / 50ml
Rémy Martin VSOP 6.50 / 25ml
Disaronno Amaretto 5.70 / 25ml
Baileys Irish Cream 5.70 / 50ml

Liqueur Hot Beverages

Classic Irish Coffee 9.50
Amaretto Coffee 9.00
Baileys Hot Chocolate 9.50

Hot Beverages

Espresso 3.05
Americano 3.90
Flat White 3.90
Cappuccino 4.00
Latte 4.00
Hot Chocolate 3.85
Taylors of Harrogate Tea 3.30
English Breakfast, Earl Grey, Chamomile,
Green, Lemon & Ginger, Peppermint,
Blackberry & Raspberry.

Dessert Wine

Palazzina Moscato Passito, Italy VE 10.00 / 100ml | 28.00 / 375ml
Garonelles Sauternes, France VE 45.00 / 375ml

(V) Suitable for Vegetarians (VE) Suitable for Vegans (VEA) Vegan Alternative Available (NGCI) No Gluten-Containing Ingredients
Allergen details: All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special
dietary requirements who may wish to know about the ingredients used, please ask a member of the team.

A discretionary 10% service charge will be added to your bill, with every penny shared by the team looking after you today.