



## Pudding

### Summer Pudding

Clotted Cream Ice Cream, Mint Sugar £5.95

### Glazed Lemon Tart

Raspberry Sorbet £6.95

### Black Forest Sundae

Chocolate Mousse, Cherry Compote  
Brownie, Cream £6.95

### Peach Melba Pavlova

Peach Sorbet, Raspberry Cream £6.45

### Sticky Toffee Pudding

Butterscotch Sauce & Cinder Toffee Ice Cream  
£5.95

### Trio of Sorbet

Raspberry, Mango & Lemon £4.95

### Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti £4.95  
Why not add your favourite liqueur?

### Petits Fours Plate £3.95

Don't have enough room for pudding?  
Try our delicious petits fours plate to share

## Pudding Wines

75ml glass £3.95

### Pedro Ximénez Solera Reserva

#### Emilio Lustau, Spain

Luscious notes of dried figs, chocolate & caramel.

### Elysium Black Muscat, Andrew Quady, USA

Rose petals on the nose, the palate is packed with  
intense rich velvety fruit.

### Chateau Briatte, Sauternes, France

Rich, ripe fruit, honey marmalade & a citrus vitality.

## After Dinner Cocktails

### Chocolate Orange Martini £6.00

Cointreau, chocolate liqueur,  
milk & a dash of cream.

### Espresso Martini £6.95

Kahlúa coffee flavoured liqueur, infused with  
vodka, fresh coffee & caramel syrup.  
Shaken hard to give a coffee crème.

## Cheese Board

### Full Cheese Board £10.95

#### Three Cheese £8.95

Served with Fruit Cake & Artisan Biscuits  
Quince Jelly, Grapes, Celery & Chutney

### Montgomery's Traditional Cheddar

Milk from the Montgomery's family farm in Yeovil,  
Somerset is used to make this unpasteurised  
farmhouse cheddar, matured for twelve months to  
develop its deep, rich, nutty flavour

### Harrogate Blue

This exclusive golden-bodied, delicate blue-veined  
cheese delivers a luxuriously mellow  
flavour with a hint of pepper

### Brie De Meaux

A beautiful, soft and creamy, hand-turned French  
AOC designated brie

### Golden Cross Goats Cheese

The flavour of this award winning unpasteurised  
cheese is a careful blend of sweetness and acidity

### Petite Livarot

This AOC designated soft and pungent, washed  
rind cheese is characterised by its distinctive earthy  
aroma and nutty, salty flavour

### *Glass of Port with your Cheese?*

### Graham LBV Port

75ml £4.50

Bottle £30.95

### Fonseca Guimaraens Vintage Port 1998

#### Portugal

By the bottle £60.95

## Coffee & Teas

### served with Petits Fours £2.95

Selection of speciality coffee & tea  
from York Coffee Emporium &  
Taylors of Harrogate.

### Liqueur Coffees

### served with Petits Fours £5.95

Calypso Coffee, Baileys Latte  
French Coffee, Irish Coffee.

All our food is prepared to order and we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes please ask a member of our team.