



PUDDING

PEANUT & CARAMEL TART

Salted Caramel Ice Cream £5.95

BLACK FOREST SUNDAE

Chocolate Mousse, Cherry Compote,
Brownie & Cream £5.95

WARM CARROT CAKE

Cream Cheese Ice Cream, Carrot Relish,
Walnut Brittle £5.95

STICKY TOFFEE PUDDING

Butterscotch Sauce & Cinder
Toffee Ice Cream £5.95

APPLE TART FINE

Vanilla Ice Cream £5.95

AFFOGATO

Vanilla Ice Cream, Hot Espresso & Biscotti £4.95

RYEBURN OF HELMSLEY TRIO OF SORBET

Raspberry, Mango & Lemon £3.95

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

TEA & COFFEE £2.95

Selection of speciality coffee & tea
from Lonton Coffee, Barnard Castle.
No 10 Good Times

Hand roasted in small batches, a blend of fair-trade
Brazilian, Sumatran and El Salvador beans.

Taylor's of Harrogate Specialty Tea

LIQUEUR COFFEES £5.95

Calypso Coffee, Baileys Latte
French Coffee, Irish Coffee

CHEESE BOARD

FROM CRYER & STOTT CHEESEMONGERS

FULL CHEESE BOARD £10.95

THREE CHEESES £8.95

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

KEEN'S TRADITIONAL UNPASTEURISED CHEDDAR

This West Country Farmhouse Cheddar cheese
matures for more than 12 months to perfection,
occasionally growing blue veins at the edges.

BLUEMIN WHITE

A soft, creamy, mould ripened cows' milk cheese.
This cheese ripens from the outside, developing an
almost brie like texture with a velvety blue rind.

Made at Shepherds Purse Creamery Thirsk.

HARROGATE BLUE

A soft and luxuriously creamy cheese delivering a
mellow blue flavour with a hint of pepper to finish.

Made at Shepherds Purse Creamery Thirsk.

LORD LONDON

This unique bell shaped cows' cheese is a semi-soft,
clean citrus tasting cheese with a natural
creaminess. It has an edible skin
with a light dusting.

RACHEL

The cheese is washed with a brine solution over
eight weeks creating its characteristic orange rind,
its sweetness and its smoothness of texture.

For full descriptions please see our cheese card.

Glass of Port with your Cheese?

GRAHAM LBV PORT 75ml £4.50

Bottle £30.95

AFTER DINNER

COCKTAILS

RHUBARB & RASPBERRY CRUMBLE £6.95

A dessert in a glass...

Slingsby rhubarb Gin, raspberry syrup, milk &
cream finished with a biscuit crumb top

THE BOUNTY £6.50

A chocolate bar in a glass!

Coconut Rum, Crème de Cacao, coconut syrup,
chocolate syrup & cream

LEMON MERINGUE £6.95

A refreshing after dinner cocktail...

Limocello, vodka, vanilla syrup,
lemon juice & topped with cream