



Dessert

Crème Brûlée Vanilla Shortbread £6.50

Muscat de Beaumes de Venise 2009, Domaine Perrin, France (75ml £3.95)

Sticky Toffee Pudding

Toffee Sauce & Cinder Toffee Ice Cream £6.50
Pedro Ximenez Solera Reserva, Emilio Lustau, Spain (75ml £3.95)

Sunken Goopy Chocolate Cake

Vanilla Ice Cream £6.50
Elysium Black Muscat 2011, Andrew Quady, USA (75ml £3.95)

Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti £4.95

Spring Specials

Classic Baked Alaska Rich Vanilla Ice Cream, Sponge Cake & Goopy Meringue £7.95

Cherry Bakewell Tart

Vanilla Ice Cream £6.50

Crêpe Suzette Orange & Grand Marnier Flambé, Vanilla Ice Cream £7.95

Plate of Puddings to Share

Selection of surprises for two to share £15.95

Cheese

Barwey Original

Rich Hard Unpasteurised Cheese, Hints of Nut & Caramel

Bluemin White

Soft Mould Ripened Cow's Milk Brie, with a Blue Velvety Rind

Rachel

Semi Soft Goats, Sweet & Nutty

The Duke of Wellington

Yorkshire Cheese made using the Roquefort Penicillin

Yorkshire Cask

Cheddar Blended with Leeds Brewery Hellfire Ale

Rhuby Crumble

Wensleydale with Yorkshire Rhubarb & Vanilla

Kick Ass Cheddar

Extra Matured, aged for 18 months

Blue Burt

Soft Pasteurised Cow's Milk, Blue Veined, Semi Soft Texture

Celebration Cheese Boards | Three Cheeses - £8.95 | Five cheese - £12.95

Why not try a flavoured Latte? £3.95

Cinnamon, Caramel, Gingerbread, Vanilla or Chocolate

Or a Liqueur Coffee £5.95

Irish, Napoleon, Calypso

If you require information about any ingredients or allergens in our dishes, please ask a member of our team.