



Puddings

STICKY TOFFEE PUDDING

Toffee Sauce & Cinder Toffee Ice Cream £6.50

CRÈME BRÛLÉE ... of the day

Homemade Shortbread £6.50

BAKED ALASKA

Goopy Meringue & Honeycomb Ice Cream £7

STRAWBERRY CHEESECAKE

Strawberry Ice Cream, Strawberry Purée £6.50

CARAMELISED WHITE CHOCOLATE MOUSSE

Blood Orange Sorbet £6

CRÊPES SUZETTES

Orange & Grand Marnier Flambé, Vanilla Ice cream £8

CHOCOLATE POT

Malted Milk Ice Cream, Salted Caramel Crumble £6.50

AFFOGATO

Vanilla Ice Cream, Hot Espresso & Biscotti £5.50

Or...

ICED IRISH COFFEE

Espresso Ice Cream, Vanilla Ice Cream,
Irish Whisky & Cream float - Hot Shot of Espresso £7

Not-too-Boozy Ice Cream Cocktail Sundaes

MANGO & COCONUT COLADA

Mango Sorbet, Coconut Ice Cream, Rum,
Coconut & Pineapple Cream £7

FROZEN STRAWBERRY DAIQUIRI SUNDAE

Strawberry Ice Cream, Strawberries, Meringue, Lime Zest,
Vanilla Syrup and St. Germain Elderflower Liqueur £7

After Dinner Boozy Cocktails!

RHUBARB GIN SOUR

Slingsby Rhubarb gin, Lemon Juice, Grenadine £7

BAILEYS ESPRESSO MARTINI

Baileys, Kahlua, Caramel Syrup, Espresso £7

CLASSIC DON PEDRO

Vanilla Ice Cream, Espresso, Liqueur of your choice £7

If you require information about any ingredients or allergens in our dishes, please ask a member of our team. All our food is prepared to order so we strive to satisfy all dietary requirements. A discretionary 10% service charge will be added to all tables of 10 or more.

Cheese Board

Three Cheeses £9

Full Cheese board £13

DELICE DE BOURGOGNE,

France, Cow's Milk Creamy cheese

This is perhaps the creamiest and tastiest soft cheese I have tasted. It is a triple cream cheese, cow's milk blended with Crème fraîche. It has an incredible melt in the mouth texture, and unlike many cream cheeses, has huge depth of flavour. This high fat cheese, is fantastic paired with champagnes as well as beers... it will of course go very well after dinner.

LITTLE BLACK BOMBER

Wales, Cow's Milk, Hard and Strong Cheddar (V)

You can't have a cheese selection without an excellent cheddar. This Snowdonia cheesemakers have won numerous awards. Although a strong mature cheddar, this has a delicate and smooth, almost creamy texture.

HARROGATE BLUE

Thirsk, North Yorkshire, Cow's Milk Blue (V)

An amazing product from the famous Bell family in Thirsk, and as far as food miles go, it's pretty close! This is more of a masterpiece from the next generation of cheesemakers in Judy Bell's family, daughters Caroline and Katy, their first cheese, co-produced with Mum, launched in 2012, and an instant hit on the global cheese stage. Harrogate Blue is soft, luxuriously creamy, with a hint of pepper on the finish.

GOLDEN CROSS

East Sussex, Goats Cheese (V)

Traditional log style goat's cheese. Goat's cheese tends to be a bit "Marmite" among cheese enthusiasts. This British cheese has a fine, silky texture, and love it or hate it, a fresh and citrusy flavour.

YORKSHIRE WENSLEYDALE

Hawes, Wensleydale, North Yorkshire, Cow's milk

No nonsense, creamy, crumbly, and full of flavour, handcrafted in Yorkshire, by Yorkshiremen, in a time honoured Yorkshire fashion.

Grahams LBV Port

75ml Glass £4.50

Bottle £30.95

Fonseca Vintage Port 1998

Bottle £60.95

Coffee & teas

Cappuccino, Espresso, Macchiato, Latte
Cafetiere freshly Ground Coffee, Selection of Teas
All served with Petit Fours £3

Try a Flavored Latte? £4

Cinnamon, Caramel, Gingerbread, Vanilla, Chocolate

IRISH COFFEE

And other Liqueur Coffees.... Baileys Latte, Calypso,
French, Jamaican...£6