



# PUDDINGS

## Sticky Toffee Pudding

Toffee Sauce, Cinder Toffee Ice Cream £9

## Chocolate Torte & Boozy Cherries

Rich Chocolate Torte, Brandy-Soaked Cherries, Cream £9

## Vanilla Crème Brûlée

Shortbread Biscuit £9

## Old Fashioned Crêpes Suzette Flambé

Orange & Grand Marnier Flambé, Vanilla Ice Cream £13

## Banana, Toffee & Pecan Pudding (GF, VG)

Vegan Ice Cream £9

## Lemon Posset

Summer Berries Compote, White Chocolate £9

## Chocolate Brownie

Chocolate Sauce, Vanilla Ice Cream £9

## Coconut & Mango Sundae

Coconut Ice Cream & Mango Sorbet £9

## Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti £9

# ICE CREAM RYEBURN OF HELMSLEY

1 scoop £4    2 scoop £8

## Creamy Ice cream

Vanilla, Cinder Toffee, Cherry, Strawberry, Coconut, Raspberry

## Sorbets (VG)

Mango Sorbet, Blood Orange Sorbet,  
Vanilla Vegan Ice Cream

# INSTEAD OF A PUD!

## “The Grande Finale”

Trio of Large Espresso, Sweet Treat  
& a Cognac, Or Calvados £14

## Espresso Martini

Grey Goose, Kahlua, Espresso £9

## Chocolate & Walnut Espresso Martini

Fairfax Choc & Walnut Rum, Kahlua, Espresso £9

## Whiskey Sour

Woodford Reserve Bourbon, lemon, Sugar Syrup £9

## Irish Coffee & Other Boozy Coffees

Irish Whiskey, Hot Coffee & Cream Float £9

*Calypso Coffee (Tia Maria), Jamaican Coffee (Rum), French (Cognac)*

# PUDDING WINE BY THE GLASS

## Chateau Briatte, Sauternes, France

75ml glass £6    Half Bottle £30

## Pedro Ximenez Solera Reserva, Emilio Lustau, Spain

*Luscious notes of dried figs, chocolate, caramel, and coffee!*

75ml glass £6



# CHEESE BOARD

## Ox Cheese Selection, Chutney & Biscuits

£12 per person

## Ox Celebration Cheese Board & a Bottle of Port

Great for a table of 4 or More...

*(Double Full Board & Decanter of Port)*

£65

## 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, Strong Cheddar (V)

You can’t have a cheese selection without excellent cheddar.

This Snowdonia cheesemakers have won numerous awards.

A strong mature cheddar,

with a delicate, smooth, almost creamy texture.

## HARROGATE BLUE

### - Thirsk, Cow’s Milk Blue (V)

From the famous Bell family in Thirsk.

A demonstration of “World Class Yorkshire”

Harrogate Blue is soft, luxuriously creamy,

with a hint of pepper on the finish.

# PORT GLASS OR BOTTLE

Churchills Dry White Port (super as an aperitif with Tonic)

Churchills Late Bottled Vintage

Graham LBV, Douro Portugal

75ml Glass £6    750ml Bottle (Decanted) £45

## COFFEE & TEAS - £3.95

Cafetière freshly Ground Coffee,

Espresso, Macchiato,

Cappuccino,

Latte

Selection of Teas

All served with Petit Fours

## Try a Flavored Latte? £5

Cinnamon, Caramel,

Gingerbread, Vanilla, Chocolate