

desserts

Winter Pavlova with caramel sauce , cinnamon Bramley apple compote, rum Chantilly cream, glazed almonds & dried cranberries v	6.50
Pistachio soufflé with rich chocolate ice cream v	7.90
Chocolate fondant with spiced orange & passionfruit sauce , orange crèmeux, confit orange & stem ginger v	7.50
Indulgent sticky toffee pudding with a cocoa, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine v	6.95
Mixed berry & Champagne coulis , pistachio, almond & hazelnut granola topping, vanilla ice cream, Lanson Champagne splash ve	7.95
Jude's ice cream & sorbets : 3 scoops with Gavotte biscuit ve without biscuit Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple	5.40
Cheese Selection : A selection of five farmhouse cheeses from France, England, Ireland & Wales. Served with crackers & accompaniments	10.00

HOT DRINKS

Trio of chocolate truffles served with any coffee or tea	5.00
Americano	2.60
Espresso	2.60
Latte / Cappuccino	2.95
Taylor's of Harrogate teas:	2.60
<i>Yorkshire Gold, Decaf, Earl Grey Sencha Green, Peppermint, Sweet Rhubarb</i>	
Deluxe hot chocolate topped with whipped cream, mini marshmallows & flaked chocolate	3.50

LIQUEUR COFFEES

Ask about our selection	6.85
Liqueur coffees with trio of chocolate truffles	8.90

PLEASE SEE REVERSE FOR OUR DESSERT WINES,
DIGESTIFS AND SPIRIT SELECTION.



Allergen information by dish is available by scanning this QR code

ALLERGENS: Please let us know of any allergies before you order. Find allergens by dish via the QR code or ask for a hard copy. We have kitchen protocols in place to address the risk of allergen cross-contamination however we cannot guarantee their total absence in our dishes.

drinks

AFTER DINNER COCKTAILS

Woodford Reserve 'Old Fashioned' 9.50

The world's number one classic cocktail. We make ours with a large measure of Woodford Reserve bourbon, stirred with bitters & sugar, served with fresh orange zest

Espresso Martini 8.75

The modern classic with a freshly made espresso, Ketel One vodka & Tia Maria

LIQUEURS (25ml unless stated)

Disaronno Amaretto 4.25

Baileys (50ml) 4.25

Cointreau 4.25

Limoncello 4.25

Patrón XO Café 4.75

PORT

Cockburns Ruby (50ml) 6.40

Dow's Tawny (50ml) 6.40

Graham's LBV (50ml) 7.15

All ports are available by the bottle

SHERRY

Harvey's Bristol Cream (50ml) 4.25

Tio Pepe (50ml) 4.25

DESSERT WINE

Muscat de Rivesaltes (125ml/500ml bottle) 6.90 / 25.00

Domaine Lafage. Languedoc (France)

Sauternes | organic (375ml bottle) 30.00

Petit Guiraud. Bordeaux (France)