

DESSERTS

Blackcurrant trio | v

poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 7.95

Bramley apple & blackberry crumble | v

Normandy crème fraîche / 7.95 (ve with vanilla ice cream)

Chocolate delicé | v

crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.50

Pistachio soufflé | v

with rich chocolate ice cream / 8.50

Sticky toffee pudding | v

with a cocoa & citrus crisp, nougatine, Normandy crème fraîche / 6.95

Jude's ice cream & sorbets | v

three scoops with Gavotte biscuit / 5.75 (ve without biscuit)

Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb

Sorbet: raspberry, mango, lemon, blood orange, blackcurrant

Cheese selection | v

Cornish Brie, St Nectaire, Stilton, Cantal Entre-Deux & Rosary goat's cheese served with crackers & accompaniments / 12.00

HOT DRINKS

All drinks are made with full fat milk unless otherwise requested

Illy coffee

americano, espresso, macchiato 2.85

cappuccino, flat white, latte, mocha 3.10

Taylor's of Harrogate tea 2.85

Yorkshire Gold, decaf, Earl Grey, peppermint, sencha green, sweet rhubarb

Deluxe hot chocolate 3.60

topped with whipped cream, mini marshmallows & flaked chocolate

Liqueur coffee 7.30

Baileys, Cointreau, Disaronno Amaretto, Jameson, St-Rémy XO, Tia Maria

Fancy a sweet treat?

Chocolate truffles | v 2.70

three Champagne truffles



v | Suitable for vegetarians ve | Suitable for vegans o | organic

ALLERGENS & CALORIES: Please scan the QR code for allergen & calorie information or speak to your server. Whilst we have protocols in place to address the risk of cross contamination of allergens, we cannot guarantee their total absence in our food & drink.

Our usual service charges apply.

AFTER DINNER COCKTAILS

Woodford Reserve Old Fashioned 9.85

The world's No.1 classic cocktail.
A large measure of Woodford Reserve
bourbon, stirred with bitters & sugar.
Served with a fresh orange zest

Salted Caramel Espresso Martini 9.60

A twist on the modern classic. Made with
Absolut vanilla vodka, Tia Maria, salted
caramel syrup & Illy espresso.
Garnished with salted caramel popcorn
(switch to Grey Goose vodka +1.50)

LIQUEURS *25ml unless stated*

Disaronno Amaretto	4.45
Baileys Irish Cream 50ml	4.45
Cointreau	4.45

Luxardo Limoncello	4.45
Luxardo Sambuca dei Cesari	4.45

WHISKIES *25ml*

Scottish blends

Johnnie Walker Black Label	4.45
Monkey Shoulder	4.95

Scottish malts

Glenmorangie 10 year old	4.95
Talisker 10 year old	5.45
Dalwhinnie 15 year old	6.45
Laphroaig 10 year old	6.45
Glenfiddich 15 year old	6.45

American

Bulleit Bourbon	4.45
Jack Daniel's	4.95
Woodford Reserve	5.45

Irish

Jameson	4.45
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Japanese

Hatozaki	5.45
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COGNACS & BRANDIES *25ml*

St-Rémy XO	4.45
Rémy Martin VSOP	5.45
Martell XO	12.90

Lecompte Originel Calvados	4.45
Janneau VSOP Armagnac	4.95

DESSERT WINES

Loupiac. Château Loupiac-Gaudiet | ve
Loupiac, France

125ml glass 7.35
375ml bottle 19.95

Sauternes. Petit Guiraud | o
Sauternes, France

375ml bottle 31.00

Orange Wine. Domaine Lafage Taronja de Gris
Languedoc-Roussillon, France

125ml glass 9.00
375ml carafe 25.70
750ml bottle 48.95