



Puddings

Lemon & Coconut Posset

Toasted Coconut, Passion Fruit Sorbet £5.95

Elysium Black Muscat, 2014
Andrew Quady USA (75ml £3.95)

Tomlinson's Rhubarb Cheesecake

Poached Rhubarb, Ginger Crumb
Custard Macaroon £6.95

Chateau Briatte, 2009, Sauternes
France (75ml £3.95)

An Indulgence of Chocolate & Peanut

Dark Chocolate Fondant, Mini Magnum
Chocolate Crisp, Milk Chocolate & Praline Mousse
Peanut Ice Cream & Brittle £9.95
(Please Allow 15 Minutes)

Elysium Black Muscat 2014,
Andrew Quady, USA (75ml £3.95)

Sticky Toffee Pudding

Cinder Toffee Ice Cream & Butterscotch Sauce
£6.95

Pedro Ximénez Solera Reserva,
Emilio Lustau, Spain (75ml £3.95)

Banana Arctic Roll

Passion Fruit, Popcorn & Chocolate £6.25

Chateau Briatte, 2009, Sauternes
France (75ml £3.95)

Special Pudding

Please ask for the dessert special of the day...

Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti £4.95
Why not add your favourite liqueur?

Cheese Board

Three Cheese £8.95
Full Cheese Board £10.95

Served with Fruit Cake & Artisan Biscuits, Quince
Jelly, Grapes, Celery & Chutney

Montgomery's Traditional Cheddar

Milk from the Montgomery's family farm in Yeovil,
Somerset is used to make this unpasteurised
farmhouse cheddar, matured for twelve months to
develop its deep, rich, nutty flavour

Blue Monday

The veining is distinct and bold with blue cracks
and gorges appearing throughout the decadent
structure providing a slightly spicy and steely
undertone to this sweet, soft cheese

Cotherstone

Produced in the tiny village of Cotherstone in the
heart of the Teesdale, this artisan cheese is a
full fat cow's milk cheese with an aerated texture,
soft and crumbly, with a nutty, lemony taste of
crème fraiche. Aged between 4 to 10 weeks

Golden Cross Goats Cheese

Produced with milk from the farm's own herd of
goats, the flavour of this award winning
unpasteurised cheese is a careful blend of
sweetness and acidity

Petite Livarot

One of the most ancient cheeses from the
Normandy region of France, this AOC designated
soft and pungent, washed rind cheese is
characterized by its distinctive earthy aroma and
nutty, salty flavour

Petits Fours Plate £3.95

Don't have enough room for pudding?

Try our delicious petits fours plate to share.

All our food is prepared to order and we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes please ask a member of our team



Port

Non Vintage Graham LBV, Portugal

Modern style, ripe and silky, big & rich, deliciously tempting.

75ml Glass £4.50 125ml Glass £7.50
Bottle £30.95

Fonseca Guimaraens Vintage Port 1998, Portugal

Vibrant with ripe notes of dark cherry plum & damson.

Bottle £60.95

Pudding Wines

All perfectly matched & wonderful with our puddings

Chateau Briatte 2009, Sauternes, France

Rich, ripe fruit, honey, marmalade & a citrus vitality.

75ml Glass £3.95
Bottle £18.95

Elysium Black Muscat 2014, Andrew Quady, USA

Rose petals on the nose, the palate is packed with intense rich velvety fruit.

75ml Glass £3.95
Bottle £20.95

Pedro Ximenez Sherry Solera Reserva, Emilio Lustau, Spain

A dessert in itself. Indulgent & delicious. Almost black & intensely sweet with luscious notes of dried figs, chocolate caramel & coffee.

75ml Glass £3.95
Bottle £35.95

After Dinner Cocktails

Chocolate Orange Martini £6.00

Cointreau, chocolate liqueur, milk & a dash of cream

Espresso Martini £6.95

Kahlua coffee flavoured liqueur, infused with vodka, fresh coffee & caramel syrup. Shaken hard to give a coffee crème.

Rusty Nail £6.95

Whisky & Drambuie over ice

Godfather £6.95

Whisky, Amaretto, Angostura Bitters over ice

Godmother £6.95

Vodka, Kahlua & Baileys over ice

Brandy Alexander £6.95

Courvoisier Brandy, Chocolate Liqueur & Cream with a Sprinkling of Nutmeg.

Would you like a Brandy or a Whiskey as a night cap? Please ask a member of our team for our selection.

Coffee & Teas £2.95 served with Petits Fours

Selection of speciality coffee & tea from York Coffee Emporium & Taylors of Harrogate

Liqueur Coffees £5.95 served with Petits Fours

Calypso Coffee

Baileys Latte

French Coffee

Irish Coffee