



PUDDINGS

BANANA & RUM PARFAIT

Rum & Raisin, Banana & Pecan £5.95

Elysium Black Muscat, 2014

Andrew Quady USA (75ml £3.95)

STICKY TOFFEE PUDDING

Butterscotch Sauce

Cinder Toffee Ice Cream £5.95

Chateau Briatte, 2009, Sauternes

France (75ml £3.95)

PASSION FRUIT & VANILLA CHEESECAKE

Honeycomb, Ginger £5.95

Elysium Black Muscat 2014,

Andrew Quady, USA (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

Elysium Black Muscat 2014,

Andrew Quady, USA (75ml £3.95)

APPLE TART FINE

Vanilla Ice Cream £5.95

Pedro Ximénez Solera Reserva,

Emilio Lustau, Spain (75ml £3.95)

AFFOGATO

Vanilla Ice Cream,

Hot Espresso & Biscotti £4.95

Chateau Briatte, 2009, Sauternes

France (75ml £3.95)

RYEBURN OF HELMSLEY TRIO OF SORBET

Raspberry, Mango & Lemon £3.95

CHEESE BOARD

FROM CRYER & STOTT CHEESEMONGERS

FULL CHEESE BOARD £10.95

THREE CHEESES £8.95

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

KEEN'S TRADITIONAL UNPASTEURISED CHEDDAR

This West Country Farmhouse Cheddar cheese
matures for more than 12 months to perfection,
occasionally growing blue veins at the edges.

BLUE 16

The creamy, velvety texture of the cheese leads you
through to sweet caramel notes and a nutty,
savoury flavour.

ENDEAVOUR

A double cream cow's milk cheese, mould ripened
& double washed in Masons Yorkshire Tea Gin. The
cheese is matured for four weeks.

LORD LONDON

This unique bell shaped cows' cheese is a semi-soft,
clean citrus tasting cheese with a natural
creaminess. It has an edible skin
with a light dusting.

RACHEL

The cheese is washed with a brine solution over
eight weeks creating its characteristic orange rind,
its sweetness and its smoothness of texture.

For full descriptions please see our cheese card.

Glass of Port with your Cheese?

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



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 £36.95

COFFEE & TEAS

£2.95

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

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.*

LIQUEUR COFFEES

£5.95

Calypso Coffee

Baileys Latte

French Coffee

Irish Coffee