



PUDDINGS

RHUBARB & VANILLA CHEESECAKE

Poached Rhubarb, Ginger & Pistachio £5.95

Elysium Black Muscat, 2014

Andrew Quady USA (75ml £3.95)

BREAD & BUTTER PUDDING

Fig & Mascarpone Ice Cream £5.95

Pedro Ximénez Solera Reserva,

Emilio Lustau, Spain (75ml £3.95)

STICKY TOFFEE PUDDING

Butterscotch Sauce

Cinder Toffee Ice Cream £5.95

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

Elysium Black Muscat 2014,

Andrew Quady, USA (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 (GF) £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.

BLUEMIN WHITE

A soft, creamy, mould ripened cows' milk cheese.
This cheese ripens from the outside, developing an
almost brie like texture with a velvety blue rind.

Made by Judy Bell at Shepherds Purse
Creamery Thirsk.

HARROGATE BLUE

A soft and luxuriously creamy cheese delivering a
mellow blue flavour with a hint of pepper to finish.

Made by Judy Bell at Shepherds Purse
Creamery Thirsk.

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

GRAHAM LBV, PORTUGAL

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

75ml Glass £4.50

Bottle £30.95

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.



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 & TEA £2.95

Selection of speciality coffee & tea
from Lonton coffee, Barnard Castle.

No 10 Good Times

Hand roasted in small batches, a blend of fair-trade
Brazilian, Sumatran and El Salvador beans.

Taylors of Harrogate Specialty Tea

LIQUEUR COFFEES £5.95

Calypso Coffee

Baileys Latte

French Coffee

Irish Coffee

AFTER DINNER

COCKTAILS

RHUBARB & RASPBERRY CRUMBLE £6.95

*Winner of the Provenance Inns
Cocktail Competition, Rob Ellis from the
Punch Bowl came up with this new cocktail*

A dessert in a glass...

Slingsby rhubarb Gin, raspberry syrup,
milk & cream finished with a
biscuit crumb top

THE BOUNTY £6.50

*A finalist for the Provenance Inns cocktail
competition, created by Matthew
from the Black Bull*

A chocolate bar in a glass!

Coconut Rum, Crème de Cacao,
coconut syrup, chocolate syrup & cream

LEMON MERINGUE £6.95

*A finalist for the Provenance Inns cocktail
competition, created by Sarah from the
Crown & Cushion*

A refreshing after dinner cocktail...

Limoncello, vodka, vanilla syrup,
lemon juice & topped with cream

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 Whisky as a night
cap? Please ask a member of
our team for our selection.*