



## PUDDING

### **RHUBARB & GINGER PANNA COTTA**

Gin Poached Rhubarb, Rhubarb Crisp & Sorbet £5.95

### **BANOFFEE PIE**

Roasted Banana, Salted Toffee, Oat Biscuit & Vanilla £5.95

### **STICKY TOFFEE PUDDING**

Butterscotch Sauce, Cinder Toffee Ice Cream £5.95

### **APPLE TART**

Cinnamon, Marzipan & Apple Jam £5.95

### **AN INDULGENCE OF CHOCOLATE & PEANUT**

Dark Chocolate Fondant, Mini Magnum, Chocolate Crisp, Milk Chocolate & Praline Mousse, Peanut Ice Cream & Brittle £9.95

### **AFFOGATO**

Vanilla Ice Cream, Hot Espresso & Biscotti £4.95

### **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 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 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.

### **Glass of Port with your Cheese?**

**GRAHAM LBV PORT** 75ml £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.