

DESSERTS

Sticky Toffee Pudding ^{GF*}

Honeycomb, Butterscotch Sauce, Honeycomb Ice Cream
£7.95

Lemon Posset ^{GF*}

Homemade Shortbread
£7.95

Chocolate Cappuccino Mousse

Mascarpone Cream, Amaretti Biscuit, Chocolate Stirrer
£7.95

Blackberry & Apple Crumble ^{GF*}

Custard or Vanilla Ice Cream
£7.95

Amaretto Crème Brûlée ^{GF*}

Cherries, Homemade Shortbread
£7.95

Citrus Persian Love Cake ^{GF*/Ve}

Blood Orange Syrop, Vegan Ice Cream
£7.95

Yorkshire Ice Cream

Ice Cream - Vanilla, Chocolate, Strawberry, Honeycomb

Vegan - Vanilla, Peanut Chip, Mint Choc Chip

1 Scoop £2.50 - 2 Scoops £5.00 - 3 Scoops £7.50

Please discuss your dietary requirements with your server.

GF* Gluten Free Alternative Available

VE* Vegan Alternative Available

TEA & COFFEE

Taylor's Of Harrogate Coffee Beans & Lavazza Decaffeinated Coffee

Single Espresso £3.00 / **Double Espresso** £3.25

Americano £3.25 / **Americano with Milk** £3.50

Cappuccino - Latte - Flat White £3.75

Cafetiere - £4.00 per person

Tea - £3.00

Yorkshire Tea - Earl Grey - Decaffeinated

Fruit Tea - £3.00

Green Tea & Jasmine, Peppermint, Camomile, Blackberry & Raspberry

Affogato £5.75

Vanilla Ice Cream & Espresso Coffee

Affogato & Liqueur £9.00

Vanilla Ice Cream, Espresso Coffee

Whisky, Tia Maria, Cointreau, Amaretto or Kahlua

Liqueur Coffee £9.00

Whisky, Tia Maria, Cointreau, Amaretto or Kahlua

Mocha £4.25

Cadbury's Hot Chocolate £4.25

Cadbury's Hot Chocolate with Marshmallows £4.50

AFTER DINNER DRINKS

Dessert Wine

Muscat - Chateau de Stony - Languedoc-Roussillon, France

Honey & Orange Marmalade Fruits - £19.95 per ½ bottle

Port & Brandy

Remy VSOP - £6 Courvoisier - £3.50 Port Ferreira LBV - £6.50