

DESSERTS

Vanilla Crème Brûlée^(rgf)

Raspberry Coulis, Crushed Roasted Nuts
£7.95

Sticky Toffee Pudding

Toffee Sauce, Honeycomb Ice Cream
£7.95

Deconstructed Caramel Cheesecake

Toffee Popcorn
£7.95

Apple & Rhubarb Crumble^{(rgf)(rve)}

Vanilla Ice Cream or Custard
£7.95

Warm Chocolate Brownie

Vanilla Ice Cream
£7.95

Duo/Trio of Cheese & Biscuits^(rgf)

Mature Cheddar, Somerset Brie, Harrogate Blue, Wensleydale
Grapes, Celery, Apple, Chutney, Cheese Biscuits
£7.95/£11.95

YORKSHIRE ICE CREAM^{(rgf)(rve)}

Ice Cream - Madagascan Vanilla, Chocolate & Sea Salt, Strawberry, Honeycomb
Vegan - Vanilla, Peanut Chip, Salted Caramel

1 Scoop £2.50 - 2 Scoops £5.00 - 3 Scoops £7.25

Please discuss your dietary requirements with your server.

(rgf) request gluten free (rve) request vegan

TEA & COFFEE

Taylor's Of Harrogate Coffee Beans & Lavazza Decaffeinated Coffee

Single Espresso £2.75 / **Double Espresso** £2.95

Americano £2.75 / **Americano with Milk** £2.95

Cappuccino - Latte - Flat White £3.25

Cafetiere - £3.50 per person

Tea - £2.50

Yorkshire Tea - Earl Grey - Decaffeinated

Taylor's Fruit Tea - £2.75

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

Affogato £5.25

Vanilla Ice Cream & Espresso Coffee

Affogato & Liqueur £8.50

Vanilla Ice Cream, Espresso Coffee

Whisky, Tia Maria, Cointreau, Amaretto or Kahlua

Liqueur Coffee £8.50

Whisky, Tia Maria, Cointreau, Amaretto or Kahlua

Mocha £3.75

Cadbury's Hot Chocolate £3.75

Cadbury's Hot Chocolate with Marshmallows £3.95

AFTER DINNER DRINKS

Dessert Wine

Muscats - Chateau de Stony - Languedoc-Roussillon, France

Honey & Orange Marmalade Fruits - £18.95 per ½ bottle

Port & Brandy

Bas Armagnac XO - £6.95 Remy VSOP - £5.25 Courvoisier - £3.50

Port Ferreira LBV - £4.75 Calvados Reserve - £4.95