**Desserts**

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| **Sticky Toffee Pudding V/**GF\*Toffee Sauce, Honeycomb Ice Cream£7.95 |
| **Clotted Cream and Vanilla Pannacotta** GF\*Mixed Forest Berries£7.95 |
| **Lemon Sable Tart**Sugar Glazed, Chantilly Cream£7.95 |
| **Blackberry & Apple Crumble V/**GF\*Custard or Vanilla Ice Cream£7.95 |
| **Chocolate Slab V/**GFChocolate Sauce, Ice Cream, Chocolate Soil£7.95 |
| **Today’s Cheesecake**£7.95 |
| **Yorkshire Ice Cream****Ice Cream -** Vanilla, Chocolate, Strawberry, Honeycomb**Vegan -** Vanilla, Mint Choc Chip1 Scoop £2.50 - 2 Scoops £5.00 - 3 Scoops £7.50**Please discuss your dietary requirements with your server.**GF\* Gluten Free Alternative AvailableVE\* 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 & Herbal 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