



Desserts, Coffee & After Dinner Drinks

Desserts

Cheese board - 3 cheeses	£11.50
- 5 cheeses	£14.50
seedless grapes, celery, Yorkshire quince jelly, biscuits (GFA, V)	
Please see our cheese card for choices	
Chocolate brownie, chocolate sauce	£8.50
caramel & honeycomb Ice cream (V, GFA)	
Homemade summer fruits pavlova (GF, V)	£8.50
Sticky toffee pudding, homemade butterscotch sauce	£8.50
butter toffee ice cream (V)	
Lemon curd cheesecake, rhubarb ice cream (V)	£8.50
Classic vanilla crème brûlée	£8.50
oat biscuit (V, GFA)	
Jam roly poly sundae, vanilla ice cream, sponge fingers	£8.50
Strawberry jam, custard, whipped cream	
Peanut butter mousse, chocolate glaze	£8.50
chopped roasted nuts, vanilla pod ice cream (V, VE, DF, GF)	
Trio of Yorvale ice cream, chocolate wafer (V, GFA)	£6.95
Trio of "Northern Bloc" vegan ice cream (V, VE, GF)	£6.95

After Dinner Drinks

ESPRESSO MARTINI (AFA)	£9.95
Eristoff Vodka, Inn blend Espresso, Tia Maria, sugar syrup	
CHOCONUT ESPRESSO RUMTINI	£10.95
Fairfax Chocolate & Walnut Rum, Inn blend Espresso, Tia Maria, sugar syrup	
RUM OLD FASHIONED	£10.95
Fairfax Golden Rum, demerara syrup, Angostura Bitters	
CHERRY SOUR (AFA)	£10.95
Cherry Heering Liqueur, Bacardi Quatro, raspberry syrup, lemon juice, Griottines morello cherries	
AMARETTO SOUR	£10.50
Disaronno Amaretto, lemon juice, Angostura Bitters	
WHISKY SOUR	£10.50
Scotch Whisky, lemon juice, sugar syrup, Angostura Bitters	

Cheese Card

Flavoured

Sheffield Forge: Yorkshire red and infused with Sheffield's finest Henderson's relish. This cheese packs a punch of relish just as you would expect.

Blue

Duke of Wellington: The cheese is 15 weeks matured & has an almost buttery taste, a great introduction to blues.

Washed

Somerset Solstice: This voluptuous semi-soft cheese from the White Lake Dairy of Glastonbury owes much of its character to the use of rich, creamy Guernsey milk washed in Somerset Cider Brandy to add another dimension. This is a young, fresh cheese with a real taste of luxury.

Lincolnshire Poacher: The cheese is said to have the characteristic of both a traditional west country Cheddar. The Poacher is matured for between 12 and 18 months, and this brings out the distinctive complexity of its flavour. Texture is smooth, as is the lingering, clean aftertaste giving off sweet fruit and nutty notes.

Alternative Milk

Rosary Goats: The Rosary. A creamy, moist and log shaped soft cheese made from goats' milk and suitable for vegetarians. This is a young, fresh cheese with a with a light and fluffy mousse like texture and a fresh clean flavour with hints of lemon and background notes of goat's milk.

Liqueur Coffee

Irish Whisky, Tia Maria, Baileys, Brandy, Kahlua, Gin (known as an English coffee) Dark Rum, Grand Marnier, Cointreau, Amaretto
£8.95

Fresh cream floater coffee	£4.95
Cointreau hot chocolate topped with fresh whipped cream	£8.95
Baileys hot chocolate topped with fresh whipped cream	£8.95