



Desserts, Coffee & After Dinner Drinks

Desserts

Chocolate brownie, chocolate sauce caramel & honeycomb ice cream (V, GFA)	£8.50
Autumn fruit pavlova (GF, V)	£8.50
Sticky toffee pudding, homemade butterscotch sauce butter toffee ice cream (V)	£8.50
Lotus biscuit cheesecake, vanilla pod ice cream (V)	£8.50
Classic vanilla crème brûlée, oat biscuit (V, GFA)	£8.50
Classic jam roly poly, strawberry jam, vanilla custard	£8.50
Peanut butter mousse, chocolate glaze chopped roasted nuts, vanilla pod ice cream (V, VE, DF, GF)	£8.50
Trio of Yorvale ice cream (V, GFA) chocolate flake	£7.50
Trio of "Northern Bloc" vegan ice cream (V, VE, GF)	£7.50
Sharing dessert platter A selection of sweet treats & desserts for two to share	£15.95
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	

After Dinner Drinks

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

Cheese Card

Wave: A mature cheddar blended with Scarborough farmed seaweed. The seaweed is farmed daily by family run business 'Seagrown' and is dried to perfection before adding the cheese.
Winner of bronze world cheese award 2022.

Coverdale: Coverdale is a dale set in the idyllic Yorkshire Dales North Yorkshire & the home of our newly revived Coverdale cheese. We have worked with the small artisan dairy Atley Hill in Northallerton to produce this 5-week-old Wensleydale, clothbound with an aesthetically pleasing natural rind. Our mould rind Coverdale has a spongy texture, slightly crumbly with a subtle tang.

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.

Rhuby Crumble: A rich, creamy Wensleydale with Yorkshire forced rhubarb and vanilla pod. This modern twist on traditional Yorkshire favourites is inspired by the great British pudding, rhubarb and custard. With its creamy texture and sweet taste, this cheese is ideal served after or indeed instead of a dessert. A **"Great Yorkshire show" Gold medal winner.**

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