



Desserts, Coffee & After Dinner Drinks

Desserts

Chocolate brownie, chocolate sauce caramel & honeycomb ice cream (V, GFA)	£8.50
Winter fruit crumble tart, vanilla custard	£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 crème brûlée, shortbread (V, GFA)	£8.50
Belgian chocolate tart, chopped roasted nuts peanut butter chip ice cream (V, VE, DF, GF)	£8.50
Trio of Yorvale ice cream (V, GFA)	£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.

Ewe Beauty: Ewe better believe it! Washed in brine this is a semi soft ewes milk cheese, which has been likened to a pecorino style. The cheese has been matured for at least six months, giving an amazing nutty flavour profile with a hint of caramel. Unpasteurised & vegetarian rennet. **A "Great Yorkshire show" supreme champion cheese.**

Yorkshire Cask: Created in conjunction with Kirkstall Brewery, the cheese is a rich & creamy cheddar, blended with mustard seed & Virtuous Ale. The ale gives the cheese an extra kick of flavour which isn't overpowering. **A "Great Yorkshire show" Gold medal winner.**

Stichelton: This is one of the very few English blue chesses made on the farm at the Welbeck Estate with raw milk, using traditional techniques that offer complexity and length of flavour. The team have stuck their principles and painstakingly poured all the traditional knowledge and passion they could muster into Stichelton

Liqueur Coffee

Irish Whisky, Tia Maria, Baileys, Brandy, Kahlua,	£8.95
Gin (known as an English coffee) Dark Rum, Grand Marnier, Cointreau, Amaretto	
Fresh cream floater coffee	£4.95
Cointreau or Baileys hot chocolate topped with fresh whipped cream	£8.95

Coffee, Tea & Hot Beverages

Locally roasted 'award winning Leodis deli blend' Coffee

Americano	£3.50	Cappuccino	£3.95
Latte	£3.95	Macchiato	£3.50
Espresso	£3.00/£3.75	Teas	£3.50
Gingerbread latte	£4.95	Pumpkin spiced latte	£4.95
Black forest hot chocolate	£4.50		