



## Desserts, Coffee & After Dinner Drinks

### Desserts

Chocolate brownie, chocolate sauce caramel & honeycomb ice cream (V, GFA)	£8.50
Lemon curd cheesecake, pina colada ice cream (V)	£8.50
Sticky toffee pudding, homemade butterscotch sauce butter toffee ice cream (V)	£8.50
Homemade strawberry tart, Yorvale strawberry ice cream	£8.50
Classic crème brûlée, shortbread (V, GFA)	£8.50
Belgian chocolate tart, chopped roasted nuts peanut butter chip ice cream (V, VE, DF)	£8.50
Pistachio ice cream sundae, chocolate sauce Chantilly cream, chopped nuts, maraschino cherry (V, GFA)	£8.50
Trio of "Northern Bloc" vegan ice cream (V, VE, GF)	£7.50
Affogato, Yorvale vanilla pod ice cream, espresso shot	£5.95
Sharing dessert platter A selection of sweet treats & desserts for two to share	£16.95
Cheese board - 3 cheeses	£11.50
- 5 cheeses	£14.50
seedless grapes, celery, Yorkshire quince jelly, biscuits (GFA, V) <i>Please see our cheese card for selections available</i>	

### After Dinner Drinks

ESPRESSO MARTINI (AFA)	£9.95
Eristoff Vodka, Inn blend Espresso, Tia Maria, sugar syrup	
CHOCONUT ESPRESSO RUMTINI	£10.95
Yorkshire Fairfax Chocolate & Walnut Rum, Inn blend Espresso, Tia Maria, sugar syrup	
RUM OLD FASHIONED	£10.95
Yorkshire 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

**Sheffield Forge:** Cheese with a real Yorkshire taste through & through. Cryer & Stott have taken Yorkshire Red and infused with Sheffield's finest Henderson's Relish. This cheese has a depth of flavour like no other and packs a punch of relish as you would expect.  
**Bronze winner at the 2021 world cheese awards.**

**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.

**Coeur de Camembert au Calvados:** Also known as Calva d'Auge, this is a Norman cheese from lower Normandy, France. The rind of Camembert is delicately scraped off and then soaked in Calvados brandy for 3 to 5 hours. The cheese is then coated with fresh breadcrumbs & walnuts. The process of infusion results in a nutty, rich, and intense flavour.

**Endeavour:** A double cream cow's milk cheese, mould ripened & double washed in Masons Yorkshire tea gin. The cheese is matured for 4 weeks. This cheese is highly sought after, with only a small number made every week. **Gold & Silver award winner at the World Cheese Awards**

**Lilibet blue:** Created by Cryer & Stott Cheesemongers to celebrate the late Queen's platinum jubilee. This royal blue is matured for at least 70 days. This cheese is then graded at 70 days & matured to 84 days. This results in a unique tangy and creamy blue

### 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	Vanilla latte	£4.95
Cadbury's hot chocolate	£3.50	Flat white	£3.50
Mocha	£3.95		