



Festive Desserts, Coffee & After Dinner Drinks

Desserts

Traditional Christmas pudding, brandy sauce	£8.50
Homemade jam roly poly, vanilla custard (V, VEA)	£8.50
Crème brûlée, mulled wine berry compote (V, GFA) shortbread	£8.50
Chocolate brownie, chocolate sauce local Yorvale caramel & honeycomb ice cream (V, GFA)	£8.50
Sticky toffee pudding, homemade butterscotch sauce local Yorvale butter toffee ice cream (V)	£8.50
Lemon, mascarpone & raspberry meringue pie pouring cream (V)	£8.50
Tiramisu cheesecake, hazelnut & tonka bean ice cream (V)	£8.50
Belgian chocolate tart, chopped roasted nuts plant based salted caramel ice cream (V, VE, DF)	£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	£18.95
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

Snowdonia Black Bomber: A rich, full cheddar with a decadent, smooth, creamy flavour, which started life in the rolling hills and valleys of Wales. Sculpted by the landscape, the first bite gives a rich cheddar flavour that flows across the palate to leave you with a moreish tang. **Bronze winner at the World Cheese Awards**

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**

Trefaldwyn Blue: A luxurious golden, bold and creamy Welsh blue cheese. A full flavoured, deliciously moreish cheese that is perfect for sharing with friends. Best enjoyed at room temperature.

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
Cadburys hot chocolate	£4.50	Flat white	£3.50
Gingerbread latte	£4.95	Pumpkin spiced latte	£4.95
Black forest hot chocolate	£4.50	Mulled wine	£5.00