



## Desserts, Coffee & After Dinner Drinks

### Desserts

Homemade traditional recipe jam roly poly, raspberry jam vanilla custard (V, VEA)	£8.95
Crème brûlée, mixed berry compote shortbread (V, GFA)	£8.50
Chocolate brownie, chocolate sauce local Yorvale caramel & honeycomb ice cream (V, GFA)	£8.95
Sticky toffee pudding, homemade butterscotch sauce local Yorvale butter toffee ice cream (V)	£8.95
Lemon curd cheesecake, pouring cream	£8.50
Very berry & apple crumble tart vanilla custard (V)	£8.50
Belgian chocolate tart, chopped roasted nuts plant based salted caramel ice cream (V, VE, DF)	£8.50
Trio of local Yorvale ice cream (V, GFA) <i>Vegan options available</i>	£7.50
Affogato, local 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 plate (1 cheese)	£9.50
Cheese board (3 cheeses) seedless grapes, celery, Yorkshire chutney, biscuits (GFA, V) <i>Please see our cheese card for selections available</i>	£13.50

### After Dinner Drinks

‘Espresso Martini’ (Alcohol free available) Eristoff Vodka, Inn blend Espresso, Tia Maria, sugar syrup	£9.95
‘Choconut Espresso Martini’ 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’ (Alcohol free available) 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

**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**

**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**

**Duke of Wellington:** The Yorkshire French cheese! Originally produced to celebrate the Queen’s Golden Jubilee and the Tour de France in Yorkshire. Creamy, complex, fruity and soft.

### Liqueur Coffee

Irish Whisky, Tia Maria, Baileys, Brandy, Kahlua,	£9.95
Gin (known as an English coffee) Dark Rum, Grand Marnier, Cointreau, Amaretto	
Fresh cream floater coffee	£6.50
Cointreau or Baileys hot chocolate topped with fresh cream	£9.95

### Coffee, Tea & Hot Beverages

#### Locally roasted ‘award winning Leodis deli blend’ Coffee

Americano	£3.95	Cappuccino	£4.25
Latte	£4.25	Macchiato	£3.95
Espresso	£3.25/£3.95	Teas	£3.95
Cadburys hot chocolate	£4.50	Flat white	£4.25
Gingerbread latte	£4.95	Pumpkin spiced latte	£4.95
Black forest hot chocolate	£4.50		

### We ❤️ Sundays

Available every Sunday from 12pm till 8pm, bring the whole family and pre book a table in The Garden Room to experience our proper Yorkshire Sunday lunch.

For further information please speak with a member of our INN-credible team.