

desserts

Cherry amandine: almond sponge with black cherries, toasted almonds & pistachios, vanilla anglaise sauce v	7.25
Pistachio soufflé with rich chocolate ice cream v	7.90
Golden chocolate feuilletine: layered chocolate sponge & mousse, a gilded dark chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries v	7.95
Sticky toffee pudding with a cocoa, almond & citrus crisp, crème fraîche & crunchy nougatine v <i>(Available without nuts on request)</i>	6.95
Rhubarb crumble: poached Yorkshire rhubarb, citrus & almond crumble, vanilla ice cream ve	6.95
Jude's ice cream & sorbets: 3 scoops with Gavotte biscuit ve <small>without biscuit</small> Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple	5.40
Cheese selection: hand-selected, seasonal French & English cheeses with crackers & accompaniments	11.00

HOT DRINKS

Trio of chocolate truffles served with any coffee or tea	5.00
Americano	2.60
Espresso	2.60
Latte / Cappuccino	2.95
Taylor's of Harrogate teas:	2.60
<i>Yorkshire Gold, Decaf, Earl Grey, Sencha Green, Peppermint, Sweet Rhubarb</i>	
Deluxe hot chocolate topped with whipped cream, mini marshmallows & flaked chocolate	3.50

LIQUEUR COFFEES

Ask about our selection	6.85
Liqueur coffees with trio of chocolate truffles	8.90

PLEASE SEE REVERSE FOR OUR DESSERT WINES,
DIGESTIFS AND SPIRIT SELECTION.



Allergen information by dish is
available by scanning this QR code

ALLERGENS: Please let us know of any allergies before you order. Find allergens by dish via the QR code or ask for a hard copy. We have kitchen protocols in place to address the risk of allergen cross-contamination however we cannot guarantee their total absence in our dishes.

drinks

AFTER DINNER COCKTAILS

Woodford Reserve 'Old Fashioned' 9.50

The world's number one classic cocktail. We make ours with a large measure of Woodford Reserve bourbon, stirred with bitters & sugar, served with fresh orange zest

Espresso Martini 8.75

The modern classic with a freshly made espresso, Ketel One vodka & Tia Maria

LIQUEURS (25ml unless stated)

Disaronno Amaretto	4.25
Baileys (50ml)	4.25
Cointreau	4.25
Limoncello	4.25
Patrón XO Café	4.75

PORTS & SHERRIES

Cockburns Ruby (50ml)	6.40
Dow's Tawny (50ml)	6.40
Graham's LBV (50ml)	7.15
Harvey's Bristol Cream (50ml)	4.25
Tio Pepe (50ml)	4.25

WHISKIES & COGNAC

Copper Dog (25ml)	3.75
Roe & Co (25ml)	5.25
Glenfiddich 15 Year Old (25ml)	6.25
Martell XO (25ml)	12.50

DESSERT WINES

Château Loupiac-Gaudiet (125ml/375ml half bottle) 7.35 / 19.95
Loupiac (France)

Petit Guiraud (375ml half bottle) 30.00
Sauternes (France)

Orange Wine (125ml/bottle) 9.00 / 48.95
Lafage Taronja de Gris. Languedoc-Roussillon (France)