

## DESSERTS

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### **Treacle sponge** | ve

with bitter orange marmalade, orange & lime zest, blood orange segments, Cointreau sauce, nougatine crisp, vegan crème fraîche / 7.95 (*nut-free without nougatine crisp*)

### **Pistachio soufflé** | v

with rich chocolate ice cream / 8.50

### **Bramley apple & blackberry crumble** | ve

vanilla ice cream / 7.95

### **Chocolate delice** | v

crisp feuilletine base, dark chocolate ganache, cocoa tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.95

### **Pear amandine tart** | v

almond sponge with poached pear, dark chocolate sauce, Normandy crème fraîche / 6.95

### **Jude's ice cream & sorbets** | v

three scoops with Gavotte biscuit / 5.80 (*ve without biscuit*)

*Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb*

*Sorbet: raspberry, mango, lemon, blood orange, blackcurrant*

### **Cheese selection**

Cornish Brie, Stilton, Morbier, Ossau-Iraty & Rosary goat's cheese served with crackers & accompaniments / 12.50

## HOT DRINKS

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*All drinks are made with full fat milk unless otherwise requested*

### **Illy coffee**

americano, espresso, macchiato 2.85

cappuccino, flat white, latte, mocha 3.10

### **Taylors of Harrogate tea**

Yorkshire Gold, decaf, Earl Grey, peppermint, sencha green, sweet rhubarb 2.85

### **Deluxe hot chocolate**

topped with whipped cream, mini marshmallows & flaked chocolate 3.60

### **Liqueur coffee**

Baileys, Cointreau, Disaronno Amaretto, Jameson, St-Rémy XO, Tia Maria 7.30

### **Fancy a sweet treat?**

**Chocolate truffles** | v 2.70

three Champagne truffles



v | Suitable for vegetarians    ve | Suitable for vegans    o | organic

**ALLERGENS & CALORIES:** Please scan the QR code for allergen & calorie information or speak to your server. Whilst we have protocols in place to address the risk of cross contamination of allergens, we cannot guarantee their total absence in our food & drink. Our usual service charges apply.

## AFTER DINNER COCKTAILS

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### Woodford Reserve Old Fashioned 9.85

The world's No.1 classic cocktail.  
A large measure of Woodford Reserve  
bourbon, stirred with bitters & sugar.  
Served with a fresh orange zest

### Salted Caramel Espresso Martini 9.60

A twist on the modern classic. Made  
with Absolut vanilla vodka, Tia Maria,  
salted caramel syrup & Illy espresso.  
Garnished with salted caramel popcorn  
(switch to Grey Goose vodka +1.50)

## LIQUEURS *25ml unless stated*

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Disaronno Amaretto	4.45
Baileys Irish Cream 50ml	4.45
Cointreau	4.45

Luxardo Limoncello	4.45
Luxardo Sambuca dei Cesari	4.45

## WHISKIES *25ml*

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### *Scottish blends*

Johnnie Walker Black Label	4.45
Monkey Shoulder	4.95

### *Scottish malts*

Glenmorangie 10 year old	4.95
Talisker 10 year old	5.45
Dalwhinnie 15 year old	6.45
Laphroaig 10 year old	6.45
Glenfiddich 15 year old	6.45

### *American*

Bulleit Bourbon	4.45
Jack Daniel's	4.95
Woodford Reserve	5.45

### *Irish*

Jameson	4.45
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### *Japanese*

Hatozaki	5.45
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## COGNACS & BRANDIES *25ml*

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St-Rémy XO	4.45
Rémy Martin VSOP	5.45
Martell XO	12.90

Lecompte Originel Calvados	4.45
Janneau VSOP Armagnac	4.95

## DESSERT WINES

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**Loupiac. Château Loupiac-Gaudiet** | ve  
Loupiac, France

125ml glass 7.35  
375ml bottle 19.95

**Sauternes. Petit Guiraud** | o  
Sauternes, France

375ml bottle 31.00

**Orange Wine. Domaine Lafage Taronja de Gris**  
Languedoc-Roussillon, France

125ml glass 9.00  
375ml carafe 25.70  
750ml bottle 48.95