



PUDDING

SPICED CARROT CAKE

Orange Frosting, Crushed Meringue
Candied Walnuts £5.95

PEACH PANNA COTTA

White Chocolate & Raspberry (GF) £5.95

DARK CHOCOLATE & CHERRY CHEESECAKE

Kirsch & Apple Compote
Vanilla Ice Cream £5.95

STICKY TOFFEE PUDDING

Butterscotch Sauce
Cinder Toffee Ice Cream £5.95

AFFOGATO

Vanilla Ice Cream, Hot Espresso
Biscotti £4.95

RYEBURN OF HELMSLEY TRIO OF SORBET

Raspberry, Mango & Lemon (GF) £3.95

AFTER DINNER

COCKTAILS

RHUBARB & RASPBERRY CRUMBLE £6.95

A dessert in a glass...
Slingsby Rhubarb Gin, raspberry syrup, milk &
cream finished with a biscuit crumb top

THE BOUNTY £6.50

A chocolate bar in a glass!
coconut rum, Crème de Cacao, coconut syrup,
chocolate syrup & cream

LEMON MERINGUE £6.95

A refreshing after dinner cocktail...
Limoncello, vodka, vanilla syrup,
lemon juice & topped with cream

CHEESE BOARD

THREE CHEESES £7.95

Served with Fruit Cake, Artisan Biscuits
Grapes, Celery & Chutney

MONTGOMERY CHEDDAR

SHEPHERDS PURSE YORKSHIRE BLUE

CAMEMBERT

Glass of Port with your Cheese?

GRAHAM LBV PORT

75ml £2.95, Bottle £24.95

LIQUEUR COFFEES £5.95

Calypso Coffee

Baileys Latte

French Coffee

Irish Coffee

PUDDING WINES

MUSCAT DE BEAUMES DE VENISE

Tangy tropical and citrus flavours
with delicate floral notes

Bottle £19.95, 75ml Glass £4.00

CHATEAU PETIT VEDRINES

SAUTERNES, FRANCE

Classic lemon marmalade style with plenty of
wild honey, apricots & exotic fruits

Bottle £22.95

TEA & COFFEE £2.95

Selection of speciality coffee
from Lonton Coffee, Barnard Castle.

No 10 Good Times

Hand roasted in small batches, a blend of fair-trade
Brazilian, Sumatran & El Salvador beans.

Taylors of Harrogate Specialty Tea

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables of 8 or more.