



PUDDING

ORANGE & BRIOCHE BUTTER PUDDING

Vanilla Custard or Vanilla Ice Cream £5.95

RHUBARB & CUSTARD PANNA COTTA

Spiced Ginger Crumb (GF) £5.95

CHOCOLATE & MALT TART

Toasted Hazelnuts & Vanilla Ice Cream £5.95

COCONUT & SPICED RUM CARAMEL CAKE

Clotted Cream (GF) £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

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 £4.50, Bottle £30.95

LIQUEUR COFFEES £5.95

Calypso Coffee

Baileys Latte

French Coffee

Irish Coffee

PUDDING WINES

75ml glass £3.95

PEDRO XIMÉNEZ SOLERA RESERVA EMILIO LUSTAU, SPAIN

Luscious notes of dried figs, chocolate
caramel & coffee

ELYSIUM BLACK MUSCAT, ANDREW QUADY, USA

Rose petals on the nose, the palate is packed
with intense rich velvety fruit

CHATEAU BRIATTE, SAUTERNES, FRANCE

Rich, ripe fruit, honey
marmalade & a citrus vitality

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

TEA & COFFEE £2.95

Selection of speciality coffee & tea
from Lonton Coffee, Barnard Castle.

No 10 Good Times

Hand roasted in small batches, a blend of fair-trade
Brazilian, Sumatran and 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.