

DESSERTS

Black Forrest Trifle £8 (GF)

Chocolate sponge, chocolate mousse, cherries, whipped cream Warm Mixed Fruit Bread & Butter Pudding £8 Vanilla custard & ice cream White Chocolate Crème Brulée £8 (GF) Yorkshire rhubarb, white chocolate soil,

rhubarb ice cream

Sticky Toffee Pudding £8 (*/VG)

Toffee sauce, honeycomb, vanilla ice cream

Homemade Baked Cheesecake £8

Mango & pineapple salsa, mango sorbet

3 Scoops of Ice Cream & Sorbets £7 (GF/VG)

Please ask for today's flavours

All our food is freshly prepared. Please alert us on any allergy or dietary requirement (GF) Gluten Free (*) Can be amended to be Gluten Free (VG) Can be amended to be Vegan

CHEESES

Cheese Selection £12 (*)

Homemade chutney, crackers, grapes

- **Cornish Yarg** A semi-hard cow's milk cheese made in Cornwall. Before being left to mature, the cheese is wrapped in nettle leaves to form an edible, though mouldy, rind. The texture varies from creamy and soft immediately under the nettle coating to a Caerphilly cheese -like crumbly texture in the middle.
- **Yorkshire Blue** Made from 100% Yorkshire cow's milk, a mild, soft, creamy, blue veined cheese. The traditional recipe has been developed to give a unique buttery/sweet flavour with no sharp bite.
- **Camembert-** A moist, soft, creamy, surface-ripened cow's milk cheese. It was first made in the late 18th century in Camembert, Normandy, in northwest France.
- Lincolnshire Poacher Made with Harrogate Spa water, a delicious hard cheese with a smooth texture, described as being a cross between West Country Cheddar and Gruyère. A slow maturing cheese which takes up to 2 years to ripen, Lincolnshire Poacher is made using traditional methods on their family farm.



DESSERTS & HOT DRINKS

HOT DRINKS

Americano - £3.20

Cappuccino - £3.50

Latte - £3.50

Espresso - £3.00

Double Espresso - £3.60

Flat White - £3.50

Herbal Tea - £3.00

Hot Chocolate - £3.60

Mocha - £3.60

Tea - £2.70