

DESSERTS

Treacle sponge | ve

with bitter orange marmalade, Cointreau sauce, nougatine crisp, vegan crème fraîche / 8.95 (*nut-free without nougatine crisp*)

Pistachio soufflé | v

rich chocolate ice cream / 8.65

Rhubarb & ginger crumble | ve

English rhubarb with ginger & citrus crumble, vanilla ice cream / 7.50

Chocolate fondant | v

caramel sauce, salted caramel ice cream, hazelnut tuile / 9.50

Lemon tart | v

Normandy crème fraîche, lemon zest confit / 9.50

Jude's ice cream & sorbets | v

three scoops with Gavotte biscuit / 5.95 (*ve without biscuit*)

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

Sorbet: raspberry, mango, lemon, tropical fruits, blackcurrant

Cheese selection

Brebis Ossau-Iraty, Barber's 1833 Vintage Reserve Cheddar, Coulommiers, Fourme d'Ambert & Dazel Ash goat's cheese served with crackers & accompaniments / 12.50

HOT DRINKS

All drinks are made with full fat milk unless otherwise requested

Illy coffee

americano, espresso, macchiato 2.95

cappuccino, flat white, latte, mocha 3.20

Taylor's of Harrogate tea 2.95

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

Deluxe hot chocolate 3.70

topped with whipped cream, mini marshmallows & flaked chocolate

Liqueur coffee 7.70

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

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

Woodford Reserve Old Fashioned 10.60

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 10.35

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*

Disaronno Amaretto	4.75	Luxardo Limoncello	4.75
Baileys Irish Cream 50ml	4.75	Luxardo Sambuca dei Cesari	4.75
Cointreau	4.75		

WHISKIES *25ml*

Scottish blends

Johnnie Walker Black Label	4.75
Monkey Shoulder	5.25

Scottish malts

Glenmorangie 10 year old	5.25
Talisker 10 year old	5.75
Dalwhinnie 15 year old	6.75
Laphroaig 10 year old	6.75
Glenfiddich 15 year old	6.75

American

Bulleit Bourbon	4.75
Jack Daniel's	5.25
Woodford Reserve	5.75

Irish

Jameson	4.75
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Japanese

Hatozaki	5.75
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COGNACS & BRANDIES *25ml*

St-Rémy XO	4.75	Lecompte Originel Calvados	4.75
Rémy Martin VSOP	5.75	Janneau VSOP Armagnac	5.25
Martell XO	13.50		

DESSERT WINES

Loupiac. Château Loupiac-Gaudiet | ve
Loupiac, France

125ml glass 7.55
375ml bottle 20.50

Sauternes. Petit Guiraud | o
Sauternes, France

375ml bottle 33.00

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

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