

Desserts



Warm Treacle & Pecan Tart £7.50

With Oriental Ginger Ice Cream, Parkin Crumb & Crispy Toffee (V)(N)

Warm Chocolate Sponge Pudding £7.50

Torched Oranges & Rich Chocolate Sorbet (V)

Spiced Blood Orange & Lemon Balm Pannacotta £7.50

With Raspberry Sponge & Mount Pleasant Gin & Blood Orange Syrup

Iced Cappuccino Parfait With Biscotti £7.95

Blueberries Soaked In Sambuca & Mini Marshmallow (N)

White Chocolate & Baileys Cheesecake £7.95

With Raspberry Chocolate Mousse & Chocolate Pearls

Classic Crème Brulee £7.50

With Shortbread Biscuits & Fresh Raspberries (V)

Selection of Ice Cream £5.25

Please ask your server for today's flavours (V)

Some dishes can be altered to meet specific dietary requirements, please ask your server for details

British & Regional Cheeseboard

For Three Cheeses £9.95 For Five cheeses £12.95

Wensleydale, Yorkshire

Creamy, crumbly & full of flavour Yorkshire Wensleydale cheese (V)

Wookey Hole Cheddar, Dorset

cave-aged Cheddar matured in the Wookey Hole Caves in Somerset. Golden yellow with a creamy and crumbly texture

Ribblesdale Blue, Yorkshire

A smooth rinded goat's cheese covered with a white or creamy wax. Creamy yet tangy in taste. (V)

Olde York, York

Ewe's milk cheese made by the Shepherds Purse Company in Thirsk, England. It is soft white cheese of round shape with a fresh, crisp and creamy taste. (V)

Little Mester Brie, Sheffield

Ripened soft cheese made with pasturised Cows' milk. It is matured for approximately 4 weeks to create a soft creamy core with a gooey edge.

All boards are accompanied with Fruit Chutney, Malt loaf, Grapes, Celery, Apple & a selection of Biscuits