



## PUDDING MENU

### Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream £5.95

### Caramelised Pecan Pie

Whiskey Ice Cream, Brittle £5.95

### Milk Chocolate Mousse

Chocolate Tuille, Hazelnut Sponge  
Brittle £6.95

### Apple Crumble Soufflé

Salted Caramel £7.95  
(Please allow 20 minutes)

### Affogato

Vanilla Ice Cream, Hot Espresso  
Biscotti £6.95

### Chef's Cheese Board

3 Cheeses £9.95 | 5 Cheeses £12.95  
(Please ask for our daily cheese card)

## PUDDING WINES

### Chateau Septy, Monbazillac, France

Golden in colour, offering honeyed orchard  
fruit, nuts and citrus refreshment.  
75ml Glass £4.45 | Bottle £19.95

### Chateau Petit Vedrines Sauternes, France

Classic lemon marmalade style with plenty  
of wild honey, apricots and exotic fruits.  
Bottle £23.95

### Pedro Ximénez Solera Reserva Emilio Lustau, Spain

Luscious notes of dried figs,  
chocolate, caramel & coffee  
Bottle £35.95

## AFTER DINNER COCKTAILS

### White Christmas

Patron XO, Disaronno, Caramel Syrup  
Double Cream £7.95

### Pear Crumble

Pear Xante Liqueur, Buffalo Trace Bourbon  
Apple Syrup, Cinnamon Syrup £7.95

### Kentucky Espresso Martini

Buffalo Trace Bourbon, Kaluha  
Gingerbread Syrup, Double Espresso £7.95

### Gin Tidings

Masons Lavender Gin, St Germain  
Grahams LBV Port £8.50

## COFFEE & TEA

Selection of speciality coffee from  
**Coffee Care, Skipton.**

Freshly ground cafetière made with  
Three Peaks coffee beans.  
Speciality coffee using Caffe Napoli  
beans for our coffee machines.

### Taylor's Of Harrogate Specialty Tea

Please ask for our selection.

## LIQUEUR COFFEES £5.95

Calypso Coffee | Baileys Latte  
French Coffee | Irish Coffee

## PETIT FOUR PLATE £3.95

Enjoy a selection of our handmade petit fours  
to perfectly marry with your coffee or tea.

All our food is prepared to order so we strive to satisfy all dietary requirements.  
If you require 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 tables of 8 or more.



## CHEESE MENU

Three Cheese Board £9.95 | Five Cheese Board £12.95

### Blacksticks Blue

This award-winning cheese is handmade on the Butler's family farm near Beacon Fell in Lancashire. Made in small batches using local milk and three generations of experience, the cheese is carefully matured for about six weeks and has a delicate creamy flavour with underlying tanginess.

### Endeavour

A double cream cow's milk cheese, mould ripened & double washed in Masons Yorkshire Tea Gin. The cheese is matured for four weeks. Believed to be the only cheese in the world washed in Gin! The cheese is highly sought after as there are currently only 10 of these cheeses made every week.

### Beaufort

This labelled hard-pressed cheese is made from farm fresh raw milk. Easily recognised by its concave heel, solid and smooth texture, and pale ivory colour. Rubbed and turned for at least five months, its maturing helps it develop unique floral and fruity aromas.

### Mrs Kirkhams Lancashire

Mild, creamy, yet slightly crumbly, a classic British great! Mrs Kirkham's Lancashire is made in Lancashire using unpasteurised milk from her herd. The cheese is cloth bound and butter finished, which develops a unique rind encapsulating the flavour and texture.

### Delice d'Argental

A luxurious triple cream French cheese, it is made by hand from cow's milk. The addition of crème fraîche to the curds during manufacture provides for extra richness, developing an exceptionally creamy texture. This cheese has a soft bloomy rind which is yellow-white in colour.

## PORTS

### Graham Late Bottled Vintage, Portugal

75ml glass £2.95 | Bottle £25.95

### Quinta Do Noval 10-Year-Old Tawny

Bottle £44.95

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