

# desserts

<b>Zesty lemon parfait</b> with kirsch soaked cherries & coulis, cacao & orange tuile	6.50
<b>Pistacho soufflé</b> with rich chocolate ice cream   v	7.90
<b>“A Night at the Opera”</b> : coffee & chocolate layered sponge, salted caramel cream, gold-coated champagne truffle, spiced caramelised cashew nuts, coffee custard   v	7.75
<b>Chocolate fondant with spiced orange &amp; passionfruit sauce</b> , orange crèmeux, confit orange & stem ginger   v	7.25
<b>Rhubarb &amp; ginger crumble</b> : poached Oldroyd’s Yorkshire rhubarb, almond citrus crumble, vanilla ice cream   ve	6.95
<b>Jude’s ice cream &amp; sorbets</b> : 3 scoops with Gavotte biscuit   ve without biscuit Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple	5.40
<b>Saint-Marcellin</b> : a whole creamy cow’s cheese from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers	8.50

## HOT DRINKS

<b>Trio of chocolate truffles</b> served with a hot drink	5.00
Americano	2.60
Espresso	2.60
Latte / Cappuccino	2.95
Taylor’s of Harrogate teas: <i>Yorkshire Gold, Decaf, Earl Grey Sencha Green, Peppermint, Sweet Rhubarb</i>	2.60
Hot chocolate	2.95

## LIQUEUR COFFEES

Ask about our selection	6.85
<b>Liqueur coffees with trio of chocolate truffles</b>	8.90

PLEASE SEE REVERSE FOR OUR DESSERT WINES,  
DIGESTIFS AND SPIRIT SELECTION.

V Suitable for vegetarians. VE Suitable for vegans. Some of our dishes may contain fruit stones. ALLERGENS: Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.

# drinks

## AFTER DINNER COCKTAILS

### **Woodford Reserve 'Old Fashioned'** 9.50

The world's number one classic cocktail. We make ours with a large measure of Woodford Reserve bourbon, stirred with bitters & sugar, served with fresh orange zest

### **Espresso Martini** 8.75

The modern classic with a freshly made espresso, Ketel One vodka & Tia Maria

## LIQUEURS (25ml unless stated)

Disaronno Amaretto	4.25
Baileys (50ml)	4.25
Cointreau	4.25
Limoncello	4.25
Patrón XO Café	4.75

## PORT

Cockburns Ruby (50ml)	6.40
Dow's Tawny (50ml)	6.40
Graham's LBV (50ml)	7.15

*All ports are available by the bottle*

## SHERRY

Harvey's Bristol Cream (50ml)	4.25
Tio Pepe (50ml)	4.25

## DESSERT WINE

**Muscat de Rivesaltes** (125ml/500ml bottle) 6.90 / 25.00  
*Domaine Lafage. Languedoc (France)*

**Sauternes** | organic (375ml bottle) 30.00  
*Petit Guiraud. Bordeaux (France)*

All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 12.5% service charge applies to parties of six or more, this will be shared equally among the team who prepared and served your food today.