



## Pudding Menu

### Sticky Toffee Pudding

Butterscotch Sauce & Vanilla Ice Cream £6.95

### Glazed Lemon Tart

Raspberry Sorbet £5.95

### Mixed Berry Cheesecake

Cream £5.50

### Warm Chocolate Fudge Cake

Vanilla Ice Cream £6.95

### Banoffee Sundae £5.50

### Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti  
£4.95

Why not add your favourite liqueur?

### Cheese

Biscuits, Celery, Grapes & Chutney £8.00

### Montgomery Cheddar

Milk from the Montgomery's family farm in Yeovil, Somerset is used to make this unpasteurised farmhouse cheddar, matured for twelve months to develop its deep, rich, nutty flavour

### Brie de Meaux

A beautiful, soft and creamy, hand-turned French AOC designated brie

### Shepherds Purse Harrogate Blue

Luxuriously creamy and blue-veined, delivering a mellow blue flavour with a hint of pepper to finish

### Petits Fours Plate £3.95

Don't have enough room for pudding?  
Try our delicious petit fours to share

### Coffee & Teas with Petits Fours £2.95

Selection of speciality coffee & tea from York Coffee Emporium & Taylors of Harrogate

### Pudding Wines 75ml glass £3.95

Pedro Ximénez Solera Reserva, Emilio Lustau, Spain

Elysium Black Muscat, Andrew Quady, USA

Chateau Briatte, Sauternes, France

### Liqueur Coffees with Petits Fours All £5.95

Irish (Jameson's Whiskey)  
Seville (Cointreau)  
Calypso (Tia Maria)  
Napoleon (Brandy)  
Caribbean (Dark Rum)  
Bailey's Latte

### Pudding Cocktails

#### Chocolate Orange Martini £6.00

Cointreau, chocolate liqueur  
milk & a dash of cream

#### Espresso Martini £6.95

Kahlua coffee flavoured liqueur, infused with vodka, fresh coffee & caramel syrup. Shaken hard to give a coffee crème.