



Pudding Menu

Salted Caramel Cheesecake

Toffee Fudge & Ice Cream £5.50

Summer Berry Pavlova

Vanilla Cream £5.00

Sticky Toffee Pudding

Butterscotch Sauce & Cinder Toffee Ice Cream
£5.50

Warm Chocolate Fudge Cake

Vanilla Ice Cream (GF) £5.50

Bakewell Tart

Vanilla Ice Cream (GF) £5.50

Trio of Sorbets

Raspberry, Lemon & Mango £5.00

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

Luscious notes of dried figs, chocolate, caramel & coffee

Elysium Black Muscat, Andrew Quady, USA

Rose petals on the nose, the palate is packed with intense rich velvety fruit

Chateau Briatte, Sauternes, France

Rich, ripe fruit, honey marmalade & a citrus vitality

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.