

PUDDING

STICKY TOFFEE PUDDING

Butterscotch Sauce,
Cinder Toffee Ice Cream £5.95

CHOCOLATE FUDGE CAKE

Vanilla Ice Cream (GF) £5.95

APPLE & BLACKBERRY CRUMBLE

Vanilla Custard £5.95

SALTED CARAMEL CHEESECAKE

Toffee Fudge Ice Cream £5.95

ST CLEMENTS CRÈME BRÛLÉE

Gingerbread Man Biscuit £4.95

AFFOGATO

Vanilla Ice Cream, Hot Espresso
Biscotti £4.95

TRIO OF SORBET

Raspberry, Mango & Lemon (GF) £3.95

PUDDING WINES

75ml glass £3.95

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

PEDRO XIMÉNEZ SOLERA RESERVA EMILIO LUSTAU, SPAIN

Luscious notes of dried figs,
chocolate & caramel

CHEESE BOARD

THREE CHEESES £7.95

Served with Fruit Cake, Artisan Biscuits
Grapes, Celery & Chutney

MONTGOMERY CHEDDAR

SHEPHERDS PURSE YORKSHIRE BLUE

CAMEMBERT

Glass of Port with your Cheese?

GRAHAM LBV PORT

75ml £4.50

LIQUEUR COFFEES £5.95

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

COFFEE & TEA £2.95

Selection of speciality coffee & tea
from Lonton Coffee, Barnard Castle.

No 10 Good Times

Hand roasted in small batches, a blend of fair-
trade Brazilian, Sumatran and El Salvador
beans.

Taylors of Harrogate Specialty Tea

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more 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 all tables of 8 or more.