

*Please note that sweets may contain traces of nuts*

Home-made Sweets

Warm Chocolate Brownie with chocolate sauce

Passionfruit Cheesecake with raspberry sauce

Selection of Ice-Cream: Vanilla, Chocolate, Strawberry

served in a brandy snap biscuit with caramel sauce

Vanilla Crème Brulee with a rhubarb compote

Warm Chocolate & Banana Cake with toffee sauce

£5.40

Fresh Peach Melba Knickerbockerglory –

Fresh peach, meringue, vanilla ice-cream & raspberry sauce £5.90

Affogato - Vanilla Ice Cream & Chocolate & hazelnut Wafer  
with a shot of Espresso £3.90

Cheeseboard -

Yorkshire Blue, Wensleydale, Cheddar & Brie,  
grapes, celery, selection of biscuits £6.60

Selection of Coffee

Cafetiere of freshly ground coffee £2.40

Cafetiere of decaffeinated coffee £2.40

Espresso - short intense black coffee £2.15

Cappuccino - smooth milk coffee, frothy topping £2.40

Latte macchiato - tall smooth strong milky espresso £2.40

Moccaccino - espresso, milk & chocolate £2.40

Hot Chocolate - freshly whipped hot chocolate £2.40

Selection of Tea

Earl Grey, Yorkshire, Peppermint, Fruit,  
Green Tea, Chamomile £1.85

Dessert Wine

Stellar Organics 'Heaven on Earth'

Half Bottle £22.60

Post-Dinner Port

Graham's 10 Year Old Tawny

Glass £3.40

Bottle £29.00