



DESSERTS

CHILLED BLACKBERRY SOUP, NATURAL YOGHURT PARFAIT, BLACKBERRY & LIME JAM £6

Tangy and refreshing, this poem to the bramble is the perfect palate cleanser

WILDFLOWER HONEY-ROASTED FIG, ROASTED FIG ICE CREAM-FILLED PARIS BREST £6

Our treasured Yorkshire bees feed on wildflowers to produce this fragrant honey, served with decadent pastry and figs

POACHED STRAWBERRIES, STRAWBERRY CHEESECAKE £6

We've revisited a classic cheesecake and created a carnival of textures and flavours.

POACHED PEAR, CROISSANT ICE CREAM, SPICED RUM JELLY £6

Pears picked fresh from the orchard are paired perfectly with toasty and buttery croissant ice cream, a milk purée and a local Yorkshire rum.

YORKSHIRE CHEESE SELECTION BOARD £9

Homemade Hazelnut Bread

Our Garden Chutney

Please ask for today's Yorkshire cheese selection

DESSERT WINES & DIGESTIVES

71 Tokaji Aszu 5 Puttonyos Tokajbor Bene
Tokay, Hungary - 50cl £46

72 Pfeiffer Rutherglen Liqueur Muscat
Rutherglen, Australia - 50cl £34
50ml £5

Yorkshire Dales Distillery Spiced Rum
25ml on ice £3.50

Baileys
50ml on ice £5.50

Ardbeg 10YRS
25ml £6.50

Jameson Irish Coffee
£7.75

Courvoisier VS
25ml £6.50

Cointreau
25ml on ice £4.50

Old Fashioned
Cocktail £10

Espresso Martini
Cocktail £10

Food allergies & intolerances: Before ordering please ask your Server, should you wish for any information on our ingredients

Gratuities: It is our policy to redistribute all gratuities received to the team

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