



Desserts...

**Spiced Roast Pineapple £5.95**

Rum Spiced Pineapple Rings with Coconut Sorbet

**Baked Chocolate Mousse £5.95**

Gluten Free Warm Baked Chocolate Mousse with Chantilly Cream

**Poached Rhubarb and Custard £5.95**

With Homemade Shortbread Biscuit

**The Famous Chocolate Pot £5.95**

With Raspberry Fool and Shortbread

**Treacle Tart £5.95**

With Cappuccino Custard and Gingerbread Cream

**Sticky Toffee Pudding £5.95**

Butterscotch sauce, Vanilla Ice Cream

**Affrogato £5.50**

Vanilla Ice Cream & Hot Espresso

...Try adding you favourite liqueur?

**Petit Fours for Two £4.95**

If you just fancy something sweet with your coffee

The Cheese...

**YORKSHIRE BLUE**

Shepherd's Purse, Newsham, Thirsk

A soft cow's blue cheese from Judy Bell of Leachfield Grange. This blue has a soft, creamy texture, which is medium strong. The slightly salty taste contrasts with the sweetness of the cheese itself, which is typical of the area. The effect is a rich but fresh, delicate and altogether softer and lighter than a Stilton

**RICHARD III WENSLEYDALE**

Fortmayne Farm, Newton-le-Willows, North Yorkshire

Suzanne Stirke produces this King of Wensleydale cheese in small numbers at her farm near Bedale. The result is a semi-hard full fat cow's cheese that is moist, crumbly, nutty yet creamy in texture. The taste is a blend of gentle flavours with a hint of the local limestone soil.

**LOWNA DAIRY GOATS CHEESE**

Cottingham, East Yorkshire

One of Yorkshires Oldest Cheesemakers founded by Charles Lamming. A traditional, homemade, vegetarian suitable cheese. Produced from a 60 strong pedigree goat herd. This creates a distinctive, high quality, young, goats cheese.

**GUBBEEN**

Gubbeen House, Schull, Co.Cork

A semi soft unpasteurised cows milk cheese, vegetarian suitable. The rind is washed and scrubbed periodically in a brine solution. The cheese texture is slightly elastic yet sticky and full of flavour.

**SWALEDALE**

Swaledale Cheese Company, Richmond, North Yorkshire

Made by the Reed family, at the Swaledale Cheese Company, Richmond North Yorkshire. A traditionally made hard pressed pasteurized 100% Ewes milk cheese. Matured for at least eight weeks, it has light texture, yet a full flavour, it is also vegetarian suitable.

**Three Cheeses £7.50**

**All Five Cheeses £9.95**

Stickies...

**Pineau des Charentes**

50ml Gls

Blanc 5 Years **£3.95**

Rouge 5 Years **£3.95**

**Moscato Gran Feudo**

This late harvest wine offers aromas reminiscent of fresh Muscat grape, with hints of flowers and subtle touches of toast, roses and honey.

**Gls £3.95**

**Btl £18.50**

Ports...

**Ferreira Ruby**

50ml Gls

**£2.95**

**Late Vintage Character**

**£3.50**

**Quinta do Porto Cellar Reserve £4.30**

Coffee...

Latte £2.80

Cappuccino £2.80

Americano £2.50

Mocha £2.90

Espresso £2.00

Double Espresso £2.35

Liqueur Coffees...

Irish, Napoleon, Calypso, Baileys... £4.95

Cognacs, Armagnacs, Malts and Liqueurs also available...

Please See Our After Dinner Drinks Menu