



PUDDING

GINGERBREAD CRÈME BRÛLÉE

Homemade Spiced Cookies £6.50

ROAST APPLE CHEESECAKE

Hazelnut Crumble & Calvados Ice Cream £6.95

FIG & MASCARPONE ARCTIC ROLL

Caramelised Fig, Glazed Meringue & Pistachio £6.95

STICKY TOFFEE PUDDING

Butterscotch Sauce, Cinder Toffee Ice Cream £5.95

AN INDULGENCE OF CHOCOLATE & PEANUT

Dark Chocolate Fondant, Mini Magnum
Chocolate Crisp, Milk Chocolate & Praline Mousse, Peanut Ice Cream & Brittle £10.95

AFFOGATO

Vanilla Ice Cream, Hot Espresso & Biscotti £4.95

RYEBURN OF HELMSLEY TRIO OF SORBET

Raspberry, Mango & Lemon (GF) £3.95

CHEESE BOARD

FROM CRYER & STOTT CHEESEMONGERS

FULL CHEESE BOARD £10.95

THREE CHEESES £8.95

KEEN'S TRADITIONAL UNPASTEURISED CHEDDAR

This West Country Farmhouse Cheddar cheese matures for more than 12 months to perfection, occasionally growing blue veins at the edges.

BLUEMIN WHITE

A soft, creamy, mould ripened cows' milk cheese. This cheese ripens from the outside, developing an almost brie like texture with a velvety blue rind. Made at Shepherd's Purse Creamery Thirsk.

HARROGATE BLUE

A soft and luxuriously creamy cheese delivering a mellow blue flavour with a hint of pepper to finish. Made at Shepherd's Purse Creamery Thirsk.

LORD LONDON

This unique bell shaped cows' cheese is a semi-soft, clean citrus tasting cheese with a natural creaminess. It has an edible skin with a light dusting.

RACHEL

The cheese is washed with a brine solution over eight weeks creating its characteristic orange rind, its sweetness and its smoothness of texture.

GRAHAM LBV PORT 75ml £2.95 | Bottle £24.95

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.