

DESSERTS

Pistachio soufflé , rich chocolate ice cream v	7.50
Apple & blackberry crumble with almonds served with vanilla ice cream ve	6.75
Sticky toffee pudding , chocolate, almond & citrus crisp, crème fraîche v	6.75
Rhubarb compote & custard with cinder toffee : poached pink champagne rhubarb with ginger, vanilla crème anglaise & honeycomb crunch v	6.25
Chocolate Indulgence : dark chocolate & orange mousse, chocolate ice cream, chocolate crumble & flake	5.95
Jude's ice cream & sorbets : 3 scoops with Gavotte biscuit Please ask your server for today's selection ve <i>without the biscuit</i>	5.25
Cheese plate : Selection of four English cheeses served with homemade chutney, dried fruit, nuts and crackers	10.00

HOT DRINKS

Americano	2.60
Espresso	2.60
Latte / Cappuccino	2.95
Taylor's of Harrogate teas: Yorkshire Gold, Decaf, Earl Grey Sencha Green, Peppermint, Sweet Rhubarb	2.60
Hot chocolate	2.95
Liqueur coffees	6.60

**Please see reverse for our dessert wines,
digestifs and spirit selection.**

v Suitable for vegetarians. ve Suitable for vegans. Some of our dishes contain olive or date stones, nuts and nut derivatives. **ALLERGENS:** Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.