

DESSERTS

Pistachio soufflé with rich chocolate ice cream ^v	7.50
Apple & blackberry almond crumble with vanilla ice cream ^{ve}	6.75
Sticky toffee pudding , dark chocolate, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine ^v	6.75
Rhubarb compote & custard with cinder toffee : poached rhubarb with ginger, vanilla crème anglaise & honeycomb crunch ^v	6.25
Chocolate Indulgence : dark chocolate & orange mousse, chocolate ice cream, chocolate crumble & flake ^v	5.95
Jude's ice cream & sorbets : 3 scoops with Gavotte biscuit. Ice cream (chocolate, coconut, salted caramel, strawberry & vanilla) Sorbets (blackcurrant, green apple, lemon, mango & raspberry) ^{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 may contain olive stones or date stones.

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.