

The Carpenters Arms

PUDDING & CHEESE

LEMON & MASCARPONE CHEESECAKE

Scorched Meringue £7.95

CHERRY & CHOCOLATE MARQUISE

Boozy Cherries & Crème Fraîche £5.95

STICKY TOFFEE PUDDING

Butterscotch Sauce, Cinder Toffee Ice Cream £5.95

WINTER BERRY CRUMBLE

Vanilla Custard £5.95

GINGERBREAD CRÈME BRÛLÉE

Spiced Cookie £5.95

AFFOGATO

Vanilla Ice Cream, Hot Espresso & Biscotti £4.95

RYEBURN OF HELMSLEY TRIO OF SORBET

Raspberry, Mango & Lemon £3.95

CHEESE BOARD

FROM CRYER & STOTT CHEESEMONGERS

FULL CHEESE BOARD £10.95 | **THREE CHEESES** £8.95

Artisan Biscuits, Grapes, Celery & Chutney

KING RICHARD III

Traditional farmhouse Wensleydale. A milky, light, fresh tangy handmade cow's milk cheese, by Andy Ridgley of Richmond, North Yorkshire.

BLUEMIN WHITE

A soft, creamy, mould ripened cow's 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.

SWALEDALE GOATS

A soft, moist deliciously melting texture, mild taste with a gentle herbal sharpness. A Cistercian Monk recipe brought to England reputedly in the 11th century.

DRUNKEN BURT

Washed by hand in cider. Produced by Claire Burt on her farm in Cheshire. The cheese develops smoky notes from the oak cider barrels.

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.

Glass of Port with your Cheese?

GRAHAM LBV PORT 75ml £2.95 | Bottle £24.95

All our food is prepared to order so we strive to satisfy all dietary requirements. If you require 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 tables of 8 or more.