

# **PUDDING & CHEESE**

## **SALTED CARAMEL TART**

Vanilla Ice Cream £6.95

## **RHUBARB & ORANGE PANNA COTTA**

Poached Rhubarb & Hazelnut Flapjack (GF) £5.95

#### STICKY TOFFEE PUDDING

Butterscotch Sauce, Cinder Toffee Ice Cream £5.95

## **PISTACHIO & LEMON SPONGE**

Pistachio Praline & Honey Ice Cream (GF) £5.95

#### **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

Artisan Biscuits, Grapes, Celery & Chutney

## **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 Shepherds 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 11<sup>th</sup> century.

# SHEPHERDS PURSE YORKSHIRE BLUE

Multi-award-winning Yorkshire
Blue is handmade and matured
for over eight weeks.
Each week the individual cheese
is turned by hand, which
achieves the lovely blue veining
and smooth texture. Buttery,
sweet and mild, it makes an
ideal introduction to blue
cheese. This was the first blue
cheese to be made in Yorkshire
for over 30 years.

### **YORKSHIRE BRIE**

The first ever brie from the famous Wensleydale Creamery, handcrafted from Yorkshire milk. A luxurious, white mould-ripened brie with a savoury flavour & a clotted cream finish.

### YORKSHIRE WENSLEYDALE

Creamy, crumbly & full of flavour.
Handcrafted by master cheesemakers at The Wensleydale
Creamery, in the heart of the
Yorkshire Dales.

Glass of Port with your Cheese?
GRAHAM LBV PORT 75ml £2.95 | Bottle £24.95