

# DESSERT MENU



Sticky Toffee Pudding | £8.00  
Sea Salt Caramel Sauce, Vanilla Ice Cream [GF]

Harrogate Blue | £8.00  
Homemade Malt Loaf, Pear & Cider Chutney

Yorkshire Rhubarb & White Chocolate Gateaux | £9.00  
Forced Yorkshire Rhubarb, Cinnamon Crème Patisserie, Stem Ginger Ice Cream

Coconut Milk Panna Cotta | £8.00  
Mango & Passionfruit Salsa, Lime Gel & Almond Praline [PB | GF]

Brymor Ice Cream & Sorbet | £6.00  
Please Ask us for our Flavours [PBA]

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## COFFEE

Americano	3.70
Cappuccino	3.70
Latte	3.70
Espresso	2.70
Irish Coffee	6.45
Baileys Latte	6.45

## PORT & DESSERT WINE

	75ml / Bottle
Graham's Late Bottled Vintage Port	4.95 / 32.00
Sauternes, France 2018	9.00 / 40.00

PB - Plant Based | PB - Plant Based Alternative Available | GFA - Gluten Free Alternative Available

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. 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 over six guests.