



DESSERT MENU

Sticky Toffee Pudding

Sea salt caramel sauce, madagascar vanilla ice cream

£7.95 [GF] (4,7)



Vanilla Meringue Sphere

Mount St John apple & brandy compote,
ginger caramel ice cream, cinnamon Creme
Patissiere, sherbet, oat crumble £10.95 [GF] (4,7,14)

Trio of Madagascar Ice Cream & Sorbet

£6.95 [GF | PBA] (4,7,10)

Affogato

Madagascan Vanilla ice cream, shot of hot espresso,
homemade biscotti £7.95 (2,4,7,10,14)

Dark Chocolate Crème Brulee

Mulled Mount St John plum compote, hazelnut tuile,
white chocolate aero £9.95 [GF] (4,7,10,14)



Orange & Almond Sponge

Smoked almond praline, Mount St John apricot gel,
coconut yoghurt £9.95 [PB] (2,10,13,14)



Duo of Yorkshire Cheeses

Fig & port chutney, fudges cheese biscuits,
green apple £10.95 [GFA] (1,2,4,7,9,14)



V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free GFA - Gluten Free Alternative Available

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts.
12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

*Menu subject to change. 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.