



## DESSERTS

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- Poached pear 'Pain Perdu'** | v 7.50  
brioche French toast, poached pears, vanilla ice cream, lime & ginger  
butterscotch sauce, salted caramel milk toffee, honeycomb crisp
- Sticky toffee pudding** | v 6.95  
with a cocoa & citrus crisp, crème fraîche
- Pistachio soufflé** | v 7.95  
with rich chocolate ice cream
- Chocolate & orange mousse cup** | v 8.75  
chocolate sauce, chocolate crumble, orange crémeux
- Baked apple & Calvados crumble** | ve 7.50  
vanilla ice cream
- Jude's ice cream & sorbets** 5.40  
3 scoops with Gavotte biscuit | ve without biscuit  
*Ice cream: vanilla, strawberry, chocolate, salted caramel, coconut*  
*Sorbets: raspberry, mango, lemon, apple*
- Selection of French cheeses** 11.50  
Couronne de Touraine, Langres, Ossau-Iraty, Cantal Entre-Deux & Fourme  
d'Ambert served with crackers & accompaniments

## HOT DRINKS

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- Trio of chocolate truffles** 5.00  
served with any tea or coffee
- Illy coffee**
- americano, espresso 2.60  
cappuccino, latte 2.95
- Tailors of Harrogate teas** 2.60  
Yorkshire Gold, decaf, Earl Grey, sencha green, peppermint, sweet rhubarb
- Deluxe hot chocolate** 3.50
- Liqueur coffees**
- ask your server for our full selection 6.85  
liqueur coffee with a trio of chocolate truffles 9.25



v | Suitable for vegetarians   ve | Suitable for vegans   o | organic

**ALLERGENS:** Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross contamination of allergens, we cannot guarantee their total absence in our food & drink. Our usual service charges apply.

## AFTER DINNER COCKTAILS

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**Woodford Reserve 'Old Fashioned'** 9.50

The world's No.1 classic cocktail. A large measure of Woodford Reserve bourbon, stirred with bitters & sugar. Served with a fresh orange zest

**Espresso Martini** 8.75

The modern classic made with fresh espresso, Ketel One vodka & Tia Maria

## LIQUEURS *25ml unless stated*

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Disaronno Amaretto 4.25

Baileys Irish Cream *50ml* 4.25

Cointreau 4.25

Limoncello 4.25

Patrón XO Cafe 4.75

## PORTS & SHERRIES *50ml*

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Cockburn's Ruby 6.40

Dow's Tawny 6.40

Graham's LBV 7.15

Harvey's Bristol Cream 4.25

Tio Pepe 4.25

## WHISKIES & COGNAC *25ml*

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Copper Dog 3.75

Roe & Co 5.25

Glenfiddich 15 Year Old 6.25

Martell XO 12.50

## DESSERT WINES

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**Loupiac. Château Loupiac-Gaudiet** | ve *125ml glass* 7.35

Loupiac, France *375ml bottle* 19.95

**Sauternes. Petit Guiraud** | o *375ml bottle* 30.00

Sauternes, France

**Orange Wine. Domaine Lafage Taronja de Gris** *125ml glass* 9.00

Languedoc-Roussillon, France *375ml carafe* 25.70

*750ml bottle* 48.95

