

Autumn Puddings

Iced Hazelnut Parfait & Hot Valrhona Chocolate Sauce	£5.75
Vanilla Crème Brûlée & Shortbread	£5.75
Warm Valrhona Chocolate Brownie & Jude's Vanilla Ice Cream	£5.75
Warm Poached Autumn Fruits, Maple Greek Yoghurt & Toasted Pistachio	£5.75
Apple, Blackcurrant & Coconut Tart	£5.75
Selection of Jude's Free-range Ice Creams & Sorbets in a Waffle Cone	£5.75
Choose 3 from: Vanilla, Double Chocolate, Peach, Raspberry Ripple Ice Creams or Blood Orange, Mango Sorbets	
A Morsel of Cheese with Fig & Almond Wheel, Quince Jelly & Toast Biscuits	£7.50
Choose 3 from: Channel Island Brie, Quicques Vintage Cheddar, Ogle Shield, Driftwood, Organic Cropwell Bishop Stilton	
A Full Cheese Board to share (or not!)	£13.50
All 5 of the season's cheeses with Fig & Almond Wheel, Quince Jelly & Toast Biscuits	

Coffees & Teas

All our coffees are made with 100% Arabica beans from Union Hand-Roasted and semi-skimmed milk. If you prefer soya or skimmed milk, please tell us.

Filter Coffee or Espresso	£2.35
Americano, Macchiato, Flat White, Cappuccino, Latte	£2.75
Hot Chocolate & Marshmallows, Mocha or Cinnamon & Caramel Latte	£3.00
A Pot of Proper Yorkshire Tea	£2.25
Novus Whole Leaf Teas	£2.25
Earl Grey, Green Tea, Peppermint, Citrus Camomile, Wild Encounter, Organic Jasmine, Organic Darjeeling, Spiced Rooibos & Fresh Mint Tea	
Tia Espresso Martini	£6.50
Amaretto Latte, Baileys Latte, Liqueur Coffee	£5.00

Dessert Wines & Digestifs

Monbazillac, Chateau le Fagé	£5.00 100ml	£19.50 375ml
Moscato Oro Floralis, Torres	£5.25 100ml	
Tanners Late-bottled Vintage Port	£5.50 100ml	£21.50 375ml
Calvados Boulard, Talisker Single Malt Whiskey, Martell VS		£6.50 50ml
Amaretto, Baileys, Cointreau		£5.00 50ml

Our kitchen contains nuts. Please let us know if you suffer from food allergies