

Spring Puddings

Crêpe Suzette & Vanilla Ice Cream	£5.75
Cherry Bakewell & Clotted Cream	£6.00
Profiteroles, Warm Valrhona Chocolate Sauce & Crushed Pistachios	£6.50
Rhubarb & Apple Charlotte, Custard	£5.75
Add a Touch of Sweetness with a Small Glass of Monbazillac or Moscatel (50ml)	£2.50
Iced Peanut Butter & Strawberry Jelly Parfait, Brioche Crust	£5.75
Selection of Jude's Free-range Ice Creams & Sorbets in a Waffle Cone	£6.00
Choose 3 from: Vanilla, Salted Caramel, Valrhona Chocolate, Elderflower Sorbet, Blood Orange Sorbet	
A Morsel of Cheese with Apples & Celery, Rye Biscuits, Crusty Bread, Chutney	£8.00
Choose 3 from: Isle of Mull Cheddar, Blue Monday, Channel Island Brie, Dutch Mistress, Baked St Marcellin	
A Full Cheese Board to share (or not!)	£13.50
All 5 of the season's cheeses with Apples & Celery, Rye Biscuits, Warm Mini Loaf, Chutney	
Add a Glass of Tanner's Late-Bottled Vintage Port 2007 to your cheese	£4.00

Coffees

All our coffees are 100% Arabica beans from Union Hand-Roasted

Filter Coffee or Espresso	£2.35
Americano, Macchiato	£2.75
Flat White, Cappuccino, Latte	£2.75
Amaretto Latte, Baileys Latte, Liqueur Coffee	£5.00
Espresso Martini	£7.00
Hot Chocolate & Marshmallows, Mocha or Cinnamon & Caramel Latte	£3.00

As a rule, we make our coffees with semi-skimmed milk. If you prefer soya or skimmed milk, please tell us.

Teas

A Pot of Proper Yorkshire Tea	£2.25
Novus Whole Leaf Teas - Earl Grey, Green Tea, Peppermint, Citrus Camomile, Wild Encounter, Organic Jasmine, Organic Darjeeling, Spiced Chai & Fresh Mint Tea	£2.25

Dessert Wines & Digestifs

Monbazillac, Chateau le Fagé	£5.00 100ml	£19.50	375ml
Moscatel Oro Floralis, Torres	£5.00 100ml		
Tanners Late-bottled Vintage Port	£5.50 100ml	£19.50	375ml
Quinta do Noval 10 year old Tawny Port		£6.50	100ml
Calvados Boulard, Talisker Single Malt Whiskey		£6.50	50ml
Martell VS, Remy Martin VSOP		£6.50	50ml
Amaretto, Cointreau		£5.00	50ml

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