## Winter Puddings

Iced Hazelnut Parfait & Hot Valrhona Chocolate Sauce	£5.75
Vanilla Crème Brûlée & Shortbread	£5.75
Valrhona White Chocolate Cheesecake & Baileys Cream	£5.75
Warm Poached Winter Fruits, Maple Greek Yoghurt & Toasted Pistachio	£5.75
Pecan & Pumpkin Pie, Jude's Vanilla Ice Cream	£5.75
Selection of Jude's Free-range Ice Creams & Sorbets in a Waffle Cone Choose 3 from: Vanilla, Double Chocolate, Peach, Raspberry Ripple Ice Creams or Blood Orange, Mang	£5.75 o Sorbets
A Morsel of Cheese with Fig & Almond Wheel, Quince Jelly & Toast Biscuits Choose 3 from: Channel Island Brie, Quickes Vintage Cheddar, Ogle Shield, Driftwood, Organic Cropwell Bishop Stilton	£7.75
A Full Cheese Board to share (or not!) All 5 of the season's cheeses with Fig & Almond Wheel, Quince Jelly & Toast Biscuits	£13.75

## Coffees & Teas

All our coffees are made with 100% Arabica beans from Unio and semi-skimmed milk. If you prefer soya or skimmed mill	
Filter Coffee or Espresso	£2.45
Americano, Macchiato, Flat White, Cappuccino, Latte	£2.85
Hot Chocolate & Marshmallows, Mocha or Cinnamon & Caramel I	Latte £3.00
A Pot of Proper Yorkshire Tea	£2.35
Novus Whole Leaf Teas	£2.35
Earl Grey, Green Tea, Peppermint, Citrus Camomile, Wild Encounter, Organ Organic Darjeeling, Spiced Rooibos & Fresh Mint Tea	nic Jasmine,
Tia Espresso Martini	£6.60
Amaretto Latte, Baileys Latte, Liqueur Coffee	£5.10

## Dessert Wines & Digestifs

Monbazillac, Chateau le Fagé	£5.00 100ml	£19.50 <sub>375</sub> ml
Moscatel 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
<ul> <li>Baileys Chocolat Luxe</li> </ul>		£5.50 50ml

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