

SPRING PUDDINGS

Cherry Brandy Fool	£5.75
Rhubarb Bakewell Tart, Cherry Ice-Cream	£6.25
Valrhona White Chocolate Mousse, Sesame Seed Brittle	£6.75
Warm Carrot Cake, Orange Glaze, Cream Cheese Sorbet	£6.00
Add a Touch of Sweetness with a Small Glass of Monbazillac or Moscatel (50ml)	£2.50
Iced Banoffee Parfait, Stem Ginger Shortbread	£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
Espresso Martini	£7.00
Amaretto Latte, Baileys Latte, Liqueur Coffee	£5.00
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, Armagnac VS		£6.50 50ml
Amaretto, Baileys, Cointreau		£5.00 50ml

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