



## PUDDING

### SET VANILLA YOGHURT

Fresh Strawberries & Caramelised Brown Bread £6.95

### PASSION FRUIT DELICE

Coconut Sorbet, Fresh Mango, Sour Pineapple £6.95

### RASPBERRY CHEESECAKE

Peach, White Chocolate £6.95

### STICKY TOFFEE PUDDING

Butterscotch Sauce, Cinder Toffee Ice Cream £5.95

### AN INDULGENCE OF CHOCOLATE & PEANUT

Dark Chocolate Fondant, Mini Magnum  
Chocolate Crisp, Milk Chocolate & Praline Mousse, Peanut Ice Cream & Brittle £10.95

### AFFOGATO

Vanilla Ice Cream, Hot Espresso & Biscotti £4.95

### RYEBURN OF HELMSLEY TRIO OF SORBET

Raspberry, Mango & Lemon (GF) £3.95

## CHEESE BOARD

### FROM CRYER & STOTT CHEESEMONGERS

**FULL CHEESE BOARD** £10.95 | **THREE CHEESES** £8.95

#### BLUE MONDAY

A soft, creamy blue cheese with strong blue veining which delivers a smooth, satisfying piquancy to the palate. Cheese lover, food writer Alex James named and helped to develop this handsome blue cheese with Judy Bell from Shepherds Purse, Thirsk, North Yorkshire.

#### LITTLE MESTER

A soft, creamy, mould ripened cheese made in the heart of Sheffield by cheesemaker Sophie Williamson. This cheese has only been in production since September 2017 & Sophie only makes 250 per week.

#### KIT CALVERT WENSLEYDALE

This semi-hard full fat cheese is made at the Hawes Creamery, where it has been produced for nearly a century, using milk from forty-three farms all within ten miles of the Creamery. This traditional farmhouse cheese has a natural rind which adds body giving an earthy finish.

#### OLDE YORK

This ewe's milk cheese is made by Judy Bell of Shepherds Purse Creamery, Thirsk, North Yorkshire. It is very light but slightly textured with a nutty feel.

#### BRITANNIA CHEDDAR

A true British staple, this cheddar created by Cryer & Stott Cheesemongers is matured for 16 months. It has a smooth flavour, that is powerful yet addictive!

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.