

Dessert Menu

All Dessert are £5.95

Lightly Poached Peaches served with Refreshing Raspberry Sorbet and Star and Anise Syrup

Rich Pecan Tart served with Honeycomb Cream

Seasonal Rhubarb Crème Brulee served with Homemade Shortbread

A Homemade Crepe Filled with an Apple and Cinnamon Puree Finished with a Toffee Apple Ice Cream

Seasonal Berry Cheesecake served with Fruits of the Forest Compote

White Chocolate Torte with a Rich Chocolate and Baileys Truffle Centre

A Selection of Yorkshire Cheeses

A selection of three £5.95

A selection of five £7.95

A Selection of Ice Cream with a Crisp Wafer

Why not treat yourselves to a glass of Dessert Wine

Moscato Passito, 2004 – Italy

This wine has a deep golden colour and an intensely aromatic flavor with apricots and acacia honey notes.

Half Bottle £17.50

125ml Glass £6.50



Cheese Board

Below is a selection of some of Yorkshires finest cheeses, all locally produced and traditional handmade. Are served with a selection of crackers, Homemade chutney and fresh fruit with celery.

Yorkshire Blue

Made from 100% Yorkshire cows milk. Yorkshire Blue is based on a continental style recipe highlighted by its soft creamy texture. The recipe has been developed giving the cheese a unique buttery/sweet flavour with no sharp bite.

Katy's White Lavender

A perfect combination, using Yorkshire Lavender and locally Produced ewe's milk. This cheese is carefully matured with Lavender flowers producing a creamy fresh cheese with a hind of Lavender which lingers on the palate. A surprising and Interesting partnership of flavours

Fine Fettle Yorkshire Cheese

Made from 100% ewes milk, which makes the feta much creamier to taste than its European contemporaries. Fine Fettle Cheese has a crumbly, delicate texture with a fresh, lemony flavour

Olde York

A fresh ewes milk cheese made using local milk. Produced to a coulommier method, layering the curd in the moulds, which ensures a soft, delicate texture. Olde York has a beautiful fresh, crisp, creamy taste that cleanses the palate leaving it refreshed.

Mrs Bells Blue

Produced using 100% fresh ewes milk, Mrs Bells Blue is considered to be a true contender to other continental ewes milk blue cheeses. It has a creamy texture with a slightly salty, complex, blue flavour which tantalises the taste buds



Cognac

Produced in *Cognac*, the region in western France, Cognac is the best way to finish a meal

Martell V.S	40%	25ml	£2.80
Courvoisier V.S	40%	25ml	£2.80
Remy Martin V.S.O.P	40%	25ml	£3.95
Hennessy X.O	40%	25ml	£10.00
Martell X.O	40%	25ml	£15.00
Hennessy Paradis	40%	25ml	£25.00

Specialty Liquor Coffees

£4.50

All our liquor coffees are served with brown sugar and dark roasted coffee with a topping of delicious fresh cream.

- Irish - Jamesons Whiskey
- Seville - Cointeau
- Gallic - French Brandy
- Calypso - Tia Maria

Coffee

All £1.95

Davidoff café is made from the finest Arabica beans.

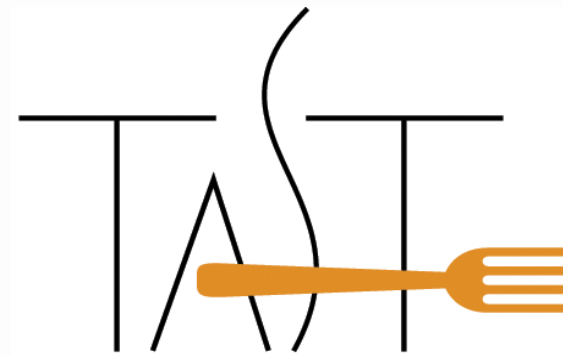
- Espresso
- Cappuccino
- Café Latte
- Americano

Port

Port is a class of very sweet wines, mostly dark-red, originally from Portugal, the perfect compliment to cheese. We have selected three Ports from the Niepoort family which has been established since 1842.

Ruby	20%	50ml	£2.95
LBV 2003	20%	50ml	£3.45

We also have a wide range of Liquors, Malt Whiskeys, Wine and Champagne available from the Taste Bar.



upscale food - unpretentious - everything else

D E S S E R T S

dessert [di'zə:t] *noun*

Usually a sweet course or dish served at the end of a meal.

Head Chef Gareth Plant and his team ensure that they source and use fresh ingredients for all of their homemade desserts and change menus regularly to make best use of seasonal ingredients.

All our desserts are freshly prepared daily. We are proud to use Dairy Dale Of Filey for all of our ice creams and sorbets.

Please do try one of our indulgent treats to complete your meal

Some dishes may contain nuts or traces of nuts. Please inform a member of staff of any allergies you may have.

