



Desert Menu

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

Dessert Menu

All Our Homemade Desserts are £5.95

Cranberry and Orange Bakewell

With pistachio Ice Cream

White Chocolate and Pecan Cheesecake

With a Rich Toffee Sauce

Vanilla Sponge Pudding

With Plum Compote

Red Wine and Spiced Pannacotta

And Berry Compote

Dark Chocolate Crème Brulee

Hazelnut Shortbread

A Selection of Ice Cream with a Crisp Wafer

A Selection of Yorkshire Cheeses

A selection of three £5.95

A selection of five £7.95

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 flavour with apricots and acacia honey notes.

Half Bottle £19.95

125ml Glass £6.95

Cheese Board

Below is a selection of some of finest locally sourced cheeses, and traditional handmade. All 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.

Black Waxed Mature Cheddar

The most popular cheese in the UK, made from cows milk. Aging time varies from 3 to 180 months depending on variety. This is an authentic handmade cheddar aged in a waxed coating, rich and creamy with a strong rural tang.

Swaledale

Is a full fat hard cheese produced in the town of Richmond, Swaledale North Yorkshire. The cheese is produced from cows milk, Swaledale sheep's milk and goats milk. Hard texture with a mild to strong flavour.

Brie De Pays

Strong flavoured French brie, soft and creamy made with cows milk and rennet.

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	£3.30
Courvoisier V.S	40%	25ml	£3.30
H by Hine V.S.O.P	40%	25ml	£4.25
Hine X.O	40%	25ml	£12.50
Martell X.O	40%	25ml	£15.00
Hennessy Paradis Rare	40%	25ml	£25.00

Specialty Liquor Coffees £5.95

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 £2.60

Cappuccino	Hot Chocolate	Café Latte
Café Mocha	Americano	Espresso (£1.95)

Port

Port is a class of very sweet wines, mostly dark-red, originally from Portugal, the perfect compliment to cheese.

Ruby	20%	50ml	£3.20
LBV 2004	20%	50ml	£3.85
Vintage 2003	20%	50ml	£5.45

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

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