

DESSERTS

Pistachio soufflé , famously light with rich chocolate ice cream 	7.65
Bramley apple & pear crumble , toasted flaked & ground almonds, orange & lemon zest, Calvados crème fraîche   (without crème fraîche)	6.95
Sticky toffee pudding with a dark chocolate, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine 	6.95
Blackcurrant pavlova : meringue, whipped cream, blackcurrants & blackcurrant coulis with homemade marshmallows & vanilla ice cream 	7.75
Chocolate & citrus orange cup : chocolate mousse & crumble, mascarpone cream 	7.25
Jude's ice cream & sorbets : 3 scoops with Gavotte biscuit  (without biscuit) Ice cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbet: Raspberry, Mango, Lemon, Green Apple	5.40
Saint-Marcellin cheese pot : whole creamy cow's cheese from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers	8.50

HOT DRINKS

Americano	2.60
Espresso	2.60
Latte / Cappuccino	2.95
Taylor's of Harrogate teas: Yorkshire Gold, Decaf, Earl Grey Sencha Green, Peppermint, Sweet Rhubarb	2.60
Hot chocolate	2.95
Liqueur coffees	6.60

**Please see reverse for our dessert wines,
digestifs and spirit selection.**

 Suitable for vegetarians.  Suitable for vegans. Some of our dishes may contain fruit stones.

ALLERGENS: Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.