

## DESSERTS

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<b>Summer berry savarin</b>   v 495kcal	8.75
kirsch & vanilla soaked cake, berries, strawberry coulis, Chantilly cream	
<b>Mango &amp; pineapple crumble</b>   ve 391kcal	6.95
fresh fruit & coulis, citrus crumble, mango sorbet	
<b>Pistachio soufflé</b>   v 337kcal	8.50
with rich chocolate ice cream	
<b>Chocolate fondant</b>   v 617kcal	7.95
with spiced orange & passion fruit sauce, orange crèmeux, confit orange & stem ginger	
<b>Sticky toffee pudding</b>   v 698kcal	6.95
with a cocoa & citrus crisp, crème fraîche	
<b>Jude's ice cream &amp; sorbets</b>   v	5.70
three scoops <small>calories shown per scoop</small>	
with Gavotte biscuit 44kcal   ve (without biscuit)	
<i>Ice cream: vanilla 64kcal, strawberry 65kcal, chocolate 63kcal, salted caramel 67kcal, coconut 71kcal   Sorbets: raspberry 33kcal, mango 35kcal, lemon 42kcal, blood orange 40kcal</i>	
<b>Cheese selection</b>   v 636kcal	12.00
Montgomery Cheddar, Sparkenhoe Red Leicester, Chabichou, Morbier & Cashel Blue served with crackers & accompaniments	

## HOT DRINKS

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*All drinks are made with full fat milk unless otherwise requested*

### Illy coffee

americano 34kcal / without milk 0kcal, espresso 0kcal, macchiato 14kcal	2.85
cappuccino 118kcal, flat white 118kcal, latte 135kcal, mocha 163kcal	3.10

### Taylor's of Harrogate tea 1kcal for standard serve without milk

Yorkshire Gold, decaf, Earl Grey, peppermint, sencha green, sweet rhubarb

### Deluxe hot chocolate 479kcal

topped with whipped cream, mini marshmallows & flaked chocolate

### Liqueur coffee

Baileys, Cointreau, Disaronno Amaretto, Jameson, St-Rémy XO, Tia Maria

### Fancy a sweet treat?

<b>Chocolate truffles</b>   v 150kcal	2.70
three Champagne truffles	



v | Suitable for vegetarians    ve | Suitable for vegans    o | organic

Adults need around 2000kcal a day.

**ALLERGENS:** Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross contamination of allergens, we cannot guarantee their total absence in our food & drink.

Our usual service charges apply.

## AFTER DINNER COCKTAILS

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### Woodford Reserve Old Fashioned 9.85

The world's No.1 classic cocktail.  
A large measure of Woodford Reserve bourbon, stirred with bitters & sugar.  
Served with a fresh orange zest

### Salted Caramel Espresso Martini 9.60

A twist on the modern classic.  
Made with Absolut vanilla vodka, Tia Maria, salted caramel syrup & espresso.  
Garnished with salted caramel popcorn  
(switch to Grey Goose vodka +1.50)

## LIQUEURS *25ml unless stated*

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Disaronno Amaretto	4.45
Baileys Irish Cream <i>50ml</i>	4.45
Cointreau	4.45

Luxardo Limoncello	4.45
Luxardo Sambuca dei Cesari	4.45

## WHISKIES *25ml*

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### Scottish blends

Johnnie Walker Black Label	4.45
Monkey Shoulder	4.95

### Scottish malts

Glenmorangie 10 year old	4.95
Talisker 10 year old	5.45
Dalwhinnie 15 year old	6.45
Lagavulin 16 year old	6.45
Glenfiddich 15 year old	6.45

### American

Bulleit Bourbon	4.45
Jack Daniel's	4.95
Woodford Reserve	5.45

### Irish

Jameson	4.45
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### Japanese

Hatozaki	5.45
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## COGNACS & BRANDIES *25ml*

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St-Rémy XO	4.45
Rémy Martin VSOP	5.45
Martell XO	12.90

Lecompte Originel Calvados	4.45
Janneau VSOP Armagnac	4.95

## DESSERT WINES

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**Loupiac. Château Loupiac-Gaudiet** | ve  
Loupiac, France

*125ml glass* 7.35

*375ml bottle* 19.95

**Sauternes. Petit Guiraud** | o  
Sauternes, France

*375ml bottle* 31.00

**Orange Wine. Domaine Lafage Taronja de Gris**  
Languedoc-Roussillon, France

*125ml glass* 9.00

*375ml carafe* 25.70

*750ml bottle* 48.95