

FOR AFTERS

Rose and mascarpone cheesecake, strawberry textures, pistachio	7.85
✔ Chateau Loupiac Gaudiet, Loupiac France	5.75
Lavender and lemon brûlée	7.25
Peach, raspberry, vanilla, toasted marshmallow	7.25
Chocolate and Thwaites ale cake, coconut ice cream	7.50
Ice creams and sorbets (please ask for today's selection)	6.90

Local cheeseboard, Bath Blue, Smoked Brie, Double Gloucester, biscuits, chutney, fruit cake 11.95

Bath Blue - A classic blue veined cheese made from the milk of local organic cows. Ripened in our traditional stone built rooms for eight to ten weeks to give a creamy blue veined taste.

Smoked Brie - A soft Somerset brie, naturally smoked over real oak wood chips which enhances its true flavour and gives it a slightly firm, however still creamy texture. This deliciously unique brie is ideal for anybody wanting to try something a bit different. Suitable for vegetarians and is pasteurised.

Double Gloucester - Double Gloucester is a traditional, full fat, hard cheese made from pasteurised or unpasteurised cow's milk. The cheese, made from the milk of once nearly extinct Old Gloucester cows, traces its origins to 1498 in the City of Gloucester.

Selection of homemade petit fours	3.50
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DESSERT COCKTAILS

Pornstar Martini

Salted Caramel Martini

Espresso Martini All 10.00

DRINKS

Taylor's of Harrogate tea 4.30

English Breakfast, Peppermint, Earl Grey, Darjeeling, Delicate Green, Sweet Rhubarb, Decaffeinated Breakfast

Cappuccino, Americano, Double Espresso, Latte, Flat white, Mocha All 4.30

Espresso or Cortado 3.50

Hot chocolate 4.35

Coffee liqueur

Tia Maria, Cointreau, Baileys, Hennessey VS, Irish Whiskey, 7.25

Cockburn's Special Reserve Port 4.00

Sandeman 1985 Vintage Port 13.50