

## DESSERT MENU

### DESSERTS - £7

#### Baileys and Banana Crème Brulee (GF)

Pistachio shortbread – glazed banana

#### Black Forest Cheesecake

Chocolate brownie crumb – cherry sorbet

#### Chocolate Pannacotta (GF)

Poached pear – sable biscuit - honeycomb - salted caramel ice cream

#### Warm Apple and Blackberry Crumble Tart

Poached blackberry - crème anglaise

#### Warm Treacle and Orange Pudding

Orange candied tuille – custard cream

#### Baked Alaska

Mixed berry compote – caramelised soft meringues

#### Vegan Chocolate Brownie (dairy free)

Raspberry sorbet – raspberry coulis – fresh raspberries

#### Selection of Ice Cream & Sorbet (GF) £5

Ask your server for available flavours

### CHEESES 3 Cheeses £8 / 6 Cheeses £14

#### Yorkshire Blue

Yorkshire Blue is mild, soft, creamy and blue veined. Made from Yorkshire cows' milk, this wonderful cheese is sweet and buttery with no sharp bite.

#### Olde York

Olde York is a fresh, pasteurised ewe's milk cheese. It is a soft white cheese with a fresh, crisp and creamy taste. Refreshing on the palate, Olde York is very similar to feta, but more moist and wet.

#### Black Bomber

Black Bomber is a multi-award winning modern classic. This Snowdonian flagship cheese marries a delicious rich flavour with smooth creaminess, lasting long on the palate but remaining demandingly moreish.

#### Mrs Bell's Blue

Mrs Bell's Blue, is as creamy as her sister cheese, The Yorkshire Blue, but whiter in appearance. With a complex blue flavour that's comparable to Roquefort but creamier and less salty.

#### Yorkshire Fettle

Yorkshire Fettle is Yorkshire's version of feta. Made with whole ewes' milk, a piquant, lemony flavour and slightly crumbly texture. Matured over a minimum of two weeks, the salt infuses the whole cheese.

#### Barncliffe Brie

Barncliffe Brie is a soft mould-ripened cheese created using the wonderfully rich local milk. It has a smooth texture with a rich golden centre and unique flavour.

*(GF) Dish is Gluten Free or can be tailored to this requirement depending on the dish. Please inform a member of our team of any specific dietary requirements or allergies. Thank you, we appreciate your custom*

## DESSERT MENU

### DESSERTS - £7

#### Baileys and Banana Crème Brulee

Pistachio shortbread – glazed banana – chocolate ice cream

#### Black Forest Cheesecake

Chocolate brownie crumb – cherry sorbet

#### Chocolate Pannacotta

Poached pear – sable biscuit - salted caramel ice cream

#### Warm Apple and Blackberry Crumble Tart

Poached blackberry - crème anglaise

#### Warm Treacle and Orange Pudding

Orange candied tuille – custard cream

#### Baked Alaska

Mixed berry compote – caramelised soft meringues

#### Vegan Chocolate Brownie (dairy free)

Raspberry sorbet – raspberry coulis – fresh raspberries

#### Selection of Ice Cream & Sorbet (GF) £5

Ask your server for available flavours

### CHEESES 3 Cheeses £8 / 6 Cheeses £14

#### Yorkshire Blue

Yorkshire Blue is mild, soft, creamy and blue veined. Made from Yorkshire cows' milk, this wonderful cheese is sweet and buttery with no sharp bite.

#### Olde York

Olde York is a fresh, pasteurised ewe's milk cheese. It is a soft white cheese with a fresh, crisp and creamy taste. Refreshing on the palate, Olde York is very similar to feta, but more moist and wet.

#### Black Bomber

Black Bomber is a multi-award winning modern classic. This Snowdonian flagship cheese marries a delicious rich flavour with smooth creaminess, lasting long on the palate but remaining demandingly moreish.

#### Mrs Bell's Blue

Mrs Bell's Blue, is as creamy as her sister cheese, The Yorkshire Blue, but whiter in appearance. With a complex blue flavour that's comparable to Roquefort but creamier and less salty.

#### Yorkshire Fettle

Yorkshire Fettle is Yorkshire's version of feta. Made with whole ewes' milk, a piquant, lemony flavour and slightly crumbly texture. Matured over a minimum of two weeks, the salt infuses the whole cheese.

#### Barncliffe Brie

Barncliffe Brie is a soft mould-ripened cheese created using the wonderfully rich local milk. It has a smooth texture with a rich golden centre and unique flavour.

*(GF) Dish is Gluten Free or can be tailored to this requirement depending on the dish. Please inform a member of our team of any specific dietary requirements or allergies. Thank you, we appreciate your custom*