



DESSERT & CHEESE

Pumpkin Pie

Mascarpone, Red Currant & Stem Ginger £7.95

Coffee Caramel

Eggnog, Cookie & Chicory Root £6.95

Indulgence of Chocolate

Sour Cherry & Chocolate Sphere, Mousse de Chocolat
Dark Chocolate fondant, Iced Cherry & Pistachio £10.95

Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti £5.95
Why not add your favourite liqueur?

Pine Ice Cream

White Chocolate, Roast Plum & Hazelnut £6.95

Cleveland Tontine Cheese Board

Matching Condiments, Biscuits, Walnut & Raisin Bread

Five Cheese Board £12.95 | **Three Cheese Board** £9.95

Vacherin Mont d'Or

This cow's milk cheese is enclosed in a band of spruce bark, the aroma of the soft, runny cheese is an addictive blend of chopped wood, farmyards and wild flowers with a hint of fermentation and resin. The flavours are subtle and delicate and the paste is spreadable.

Blue 16

Award-winning cheese-makers, The Wensleydale Creamery, based at Hawes in the heart of the Yorkshire Dales, has launched this new blue cheese, adding to its artisan cheese portfolio. The creamy, velvety texture of the cheese leads you through to sweet caramel notes and a nutty, savoury flavour.

Comté AOP Petite Fort Saint

This Comte is very special among all other Comte's, and among cheeses in France. It is aged a minimum 14 months for an incredible flavour with a long finish. The wheels are specially selected every year by our friends at Fort St. Antoine.

Inglewhite Buffalo

Winner of the Best Speciality Cheese and described by the International Cheese Awards 2018 Judges as bursting with flavour, it has a smooth, creamy texture, thanks to the high fat content of the buffalo milk.

Rhuby Crumble

A rich, creamy Wensleydale with Yorkshire forced rhubarb and vanilla pod. This modern twist on traditional Yorkshire favourites is inspired by the great British pudding, rhubarb and custard. Ideally served after dessert.

PORT

Graham Late Bottled Vintage 75ml glass £2.95 | Bottle £24.95

Quinta do Noval 10 Year Old Tawny Bottle £44.95

All our food is prepared to order so we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to tables of 8 or more.