

DESSERTS

Mango and Passionfruit Cheesecake (GF) £6.50

Deconstructed cheesecake - fresh mango and lime salsa – passionfruit sorbet

Vanilla and Raspberry Pannacotta (GF) £6.50

Raspberry jelly – lemon sorbet

Rich Chocolate Tart £7

Poached cherries – pistachio ice cream

Lemon Curd (GF) £6.50

Meringue – blackcurrant mousse
– mango sorbet

Iced Coffee and Amaretto Parfait £7

Chocolate ganache – pineapple – peanut honeycomb

Strawberry and White Chocolate Bavaois £7

Strawberry compote – mint ice cream

Vegan Chocolate Brownie (dairy free) £6.50

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: