

WEST PARK

RESTAURANT & BAR

PUDDING MENU

PUDDING

pudding Plate for Two to Share

Sticky Toffee Pudding, Molasses, Chocolate & Black Cherry Brownie
Strawberry Crème Brûlée, Honey Polenta Cake
Ice Cream & Popping Candy £14.95

Lemons...

Honey Polenta Cake, Lemon Sorbet & Limoncello Drizzle £6.95

Trio of Chocolate

Dark Chocolate Delice & Chocolate Tuile, Opera Gâteau
Molasses, Chocolate & Black Cherry Brownie £6.95

Strawberry Crème Brûlée

Carthy & Black Lemon Gin Cream, Orange Thyme Shortbread £6.95

Homemade Sticky Toffee Pudding

Toffee Sauce & Honeycomb Ice Cream £6.95

Pimms Cheesecake

Macerated Strawberries, Cucumber Purée & Orange Sorbet £6.95

West Park Affogato

Vanilla Bean Ice Cream & Amaretti Biscuits £5.95

Petits Fours Plate £3.95

Don't have enough room for pudding?
Try our delicious petits fours plate to share.

TEA & COFFEE

Served with Petits Fours

Small £2.95 or Large £3.50

Espresso, Cappuccino, Latte, Macchiato, Flat White

Freshly Ground Cafetière £2.95

York Emporium Teas & Infusions £2.95

Choose from Our Grand Selection...

WEST PARK CHEESE BOARD...

Full Board £10.95

Three Cheeses £8.95

Served with Harrogate Fruit Cake & Artisan Biscuits
Grapes, Celery & Homemade Chutney...

Montgomery's Traditional Cheddar

Milk from the Montgomery's family farm in Yeovil, Somerset is used to make this cheese; a handmade unpasteurised farmhouse cheddar, matured for twelve months to develop its deep, rich, nutty flavour.

Shepherds Purse Harrogate Blue

An exclusive golden bodied, delicate blue veined cheese made with milk from classy Yorkshire cows.

Harrogate Blue is a soft and luxuriously creamy cheese delivering a mellow blue flavour with a hint of pepper to finish.

Brie de Meaux

A beautiful, soft and creamy, hand-turned French AOC designated brie. Straw-yellow colour with flavours of wild mushroom and almond. Unpasteurised cow's milk.

Golden Cross Goats Cheese

Produced with milk from the farm's own herd of goats, this award winning unpasteurised cheese is matured for four to six weeks in East Sussex. The flavour is a careful blend of sweetness and acidity – vanilla and caramel combined with celery and green grass.

Petit Livarot

One of the most ancient cheeses from the Normandy region of France, this AOC designated, soft and pungent, washed rind cheese is characterized by its distinctive earthy aroma and nutty, salty flavour.

Please ask about our Port selection...

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.

PUDDING WINES

Muscat de Beumes de Venise, Domaine Perrin, France

75ml glass £3.95 375ml bottle £17.95

Unctuous, with tangy, tropical and citrus fruit flavours.

Chateau Briatte, Sauternes, France

75ml glass £3.95 375ml bottle £17.95

Rich, ripe fruit, honey, marmalade and a citrus vitality.

Elysium Black Muscat, Andrew Quady, USA

75ml glass £3.95 375ml bottle £19.95

Rose petals on the nose, the palate is intense rich and velvety.

Pedro Ximenez Solera Reserva, Emilio Lustau, Spain

75ml glass £3.95 750ml bottle £35.95

Luscious notes of dried figs, chocolate, caramel and coffee.

AFTER DINNER COCKTAILS £6.95

Apple Crumble Martini

A hearty mix of Zubrowka Vodka & Finlandia Vodka shaken with apple juice, lemon juice & cinnamon syrup. Served with a cream float.

Espresso Martini

The perfect alternative to coffee

Chocolate Raspberry & Coffee Bon Bon

Patron XO Tequila & Chambord black raspberry with a dash of Mozart white chocolate topped with white chocolate foam & grated chocolate.

Key Lime Pie

A dessert in a glass... Vanilla Vodka & Cointreau shaken with the juice of a whole lime & a dash of pineapple.

LIQUEUR COFFEES £5.95

Irish Coffee... A Shot of Jameson's Whisky with Cream

French Coffee... Landy VS Brandy with Cream

Coffee Nut... Frangelico Hazelnut Liqueur

Calypso Coffee... Tia Maria with Cream

Chocolate Orange... Grand Marnier lengthened with Hot Chocolate