

# PUDDING MENU

## PUDDING

### PUDDING PLATE FOR TWO TO SHARE

Sticky Toffee Pudding, Maple Crème Brûlée,  
Orange Parfait,  
Pistachio Financier & Ice Cream £11.95

### APPLE TART FINE

Marshmallow & Vanilla Ice Cream £5.95

### DARK CHOCOLATE DELICE

Chocolate & Sea Salt Ice Cream  
Chocolate Sauce £5.95

### MAPLE CRÈME BRÛLÉE

Cappuccino Shortbread £5.95

### HOMEMADE STICKY TOFFEE PUDDING

Toffee Sauce & Black Treacle Ice Cream £5.95

### PISTACHIO FINANCIER

Orange Parfait, Earl Grey Jelly,  
Cardamom Prunes £5.95

### WEST PARK AFFOGATO

Vanilla Ice Cream & Amaretto Biscuits £4.95

## PUDDING WINES

### MUSCAT DE BEAUMES 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

## CHEESE BOARD

### FROM CYRER & STOTT CHEESEMONGERS... FULL BOARD £10.95 THREE CHEESES £8.95

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

### KEEN'S TRADITIONAL UNPASTEURISED CHEDDAR

This West Country Farmhouse Cheddar matures  
for more than 12 months to perfection,  
occasionally growing blue veins at the edges.

### BLUE 16

From the Wensleydale Creamery, a 'modern-day  
blue cheese' appealing to blue cheese lovers  
looking for variety, combining traditional flavours  
with a modern twist. The creamy, velvety texture  
leads you through to sweet caramel notes and a  
nutty, savoury flavour.

### ENDEAVOUR

A double cream cow's milk cheese, mould ripened  
& double washed in Masons Yorkshire Tea Gin  
and matured for four weeks.

### LORD LONDON

This unique bell shaped cows' cheese is semi-soft,  
a clean citrus taste with a natural creaminess. It  
has an edible skin with a light dusting.

### RACHEL

This cheese started out as a classic hard goats'  
milk cheese, but, when a few cheeses in the batch  
developed an unexpected mould, they were  
washed with a brine solution, which is repeated  
over eight weeks, creating its characteristic  
orange rind, sweetness and smoothness of  
texture.

## PORTS

### CORNEY & BARROW 10YR OLD TAWNY PORT

75ml glass £4.50

### GRAHAM LBV, PORTUGAL

75ml glass £4.50

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.