

PUDDING MENU

PUDDING

PUDDING PLATE FOR TWO TO SHARE

Sticky Toffee Pudding, Vanilla Bean Crème Brûlée,
Dark Chocolate Torte, Winter Berry Crumble
& Ice Cream £10.95

WINTER BERRY CRUMBLE

Vanilla Ice Cream £4.95

DARK CHOCOLATE TORTE

Chocolate & Sea Salt Ice Cream
Chocolate Sauce £4.95

VANILLA BEAN CRÈME BRÛLÉE

Homemade Shortbread £4.95

HOMEMADE STICKY TOFFEE PUDDING

Toffee Sauce & Black Treacle Ice Cream £4.95

ETON MESS

Winter Fruits, Meringue
Chantilly Cream (GF) £4.95

WEST PARK AFFOGATO

Vanilla Ice Cream & Amaretto Biscuits £4.95

SELECTION OF NORTHERN BloC ICE CREAMS & SORBETS (GF) £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.

BLUEMIN WHITE

A soft, creamy, mould ripened cows' milk cheese.
This cheese ripens from the outside, developing
an almost brie like texture with a velvety blue rind.
Made by Judy Bell at Shepherds Purse
Creamery Thirsk.

HARROGATE BLUE

A soft and luxuriously creamy cheese delivering a
mellow blue flavour with a hint of pepper to finish.
Made by Judy Bell at Shepherds Purse
Creamery Thirsk.

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.