

FOR AFTERS

Strawberries and cream or strawberry sorbet if you'd prefer	6.75
Sticky toffee pudding with vanilla ice cream and hot butterscotch sauce	6.95
Jude's award-winning artisan ice cream your choice of 3 scoops from salted caramel, strawberry, butter pecan nut or vanilla bean Single scoop	6.50 2.50
Spanish churros with hot chocolate sauce and vanilla ice cream	6.00
Lime and chilli spiced carpaccio of pineapple with coconut sorbet	6.75
Lemon posset with summer berries	6.95
Vanilla ice cream with Pedro de Ximenez sherry	5.50
Farmhouse cheese, chutney, celery and Peter's Yard crackers	per slice 3.00 all 4 (enough to share) 14.50
Manchego - firm and creamy made from sheep's milk, from Spain	
Vega De Llos - soft blue cheese made from cow and goat's milk, from Spain	
Hampshire Tunworth - sweet, nutty soft cheese made from cows milk	
Sussex Charmer - creamy mature cheddar taste followed by a zing of Parmesan, made from cow's milk	

DRINKS

Taylor's of Harrogate tea	3.95
English breakfast - Earl Grey - Darjeeling - Peppermint - Sweet Rhubarb - Delicate Green - Decaffeinated Ceylon	
Davidoff Café use only selected Arabica beans - roasted for longer to emphasise the full, smooth intensive aroma and flavour	
Cappuccino - Americano - Double Espresso - Latté - Flat white - Mocha	all at 3.95
Espresso or Cortado	3.50
Salted caramel truffles	x4 3.50
Hot chocolate	3.95
Coffee liqueur	7.25
Tia Maria - Cointreau - Baileys - Hennessy VS - Irish Whiskey	
Cockburn's Special Reserve Port 50ml	8.50
Sandeman 1985 Vintage Port 50ml	13.50
Concha Y Toro Late Harvest Sauvignon Blanc, Chile	125ml 4.60 half bottle 13.80
Barons de Rothschild (Lafite), Argentina 2014	175ml 7.60

Prices include VAT at current rate - service at your discretion. Allergen Information...we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

