

A SWEET EXPERIENCE

all at 5.75

Orange marmalade bread pudding

served warm, with wildflower honey and almond flavoured english custard

Sugar dusted cinammon churros

with a rich dark chocolate dipping sauce infused with Gran Marnier and golden syrup

Brandy and bay peaches

poached fresh peaches, luxurious clotted cream ice cream, Scottish raspberry and citrus coulis

Passion fruit curd fool

passion fruit curd mixed with whipped chantilly cream, natural organic yoghurt, crushed meringue [and a little surprise]

Warm sticky date sponge

with sticky salted caramel glaze, a vanilla bean ice cream and a touch of creme fraiche

A taste of heaven

fresh blackberries soaked in berry liqueurs hints of elderflower finished with a refreshing pear sorbet

Artisan British cheese 3.00 extra

our cheese selection comes with honey soaked grapes, peters yard biscuits and quince jam

Lancashire Bomb, a real culinary treat and must be tasted to be believed, creamy and full of flavour

Harrogate Blue, a soft luxurious blue veined cheese, delivering a mellow flavour with a hint of pepper to finish

Bluemin White, oozes 'melt in the mouth' deliciousness, made from the milk of happy yorkshire cows. A pure delight!!

Pudding wine 3.75

Mitchells Noble Semillon 50ml

THE FINALE

COFFEE

Our superb coffee is locally hand roasted by the NEIGHBOURHOOD COFFEE COMPANY

Creamy coffee 2.75

rich smooth coffee with freshly whipped cream

Milky coffee 2.75

rich smooth coffee with a velvety warm milk foam

Flavoured coffee 4.50

rich smooth coffee - choice of flavour - fresh whipped cream
caramel - vanilla - hazelnut - cinnamon

Liqueur coffee 5.75

rich smooth coffee - choice of liqueur - fresh whipped cream
Cointreau - Amaretto - Brandy - Jameson - Tia Maria

'THEATRE OF TEAS'

Choose from our range of speciality teas and infusions 2.75

AFTER DINNER DRINKS

Espresso Martini 7.50

luxury vodka, shot of espresso and Kahlua, well shaken with crushed ice and coffee beans

Amaretto Alexander 7.50

Disaronno Amaretto with a splash of Tia Maria liqueur, crushed ice, fresh cream, with a sprinkling of nutmeg

FINE BRANDIES AND ARMAGNAC (25ml)

Remy Martin V.S.O.P. 5.00

Janneau Armagnac X.O. 6.00

Hennessy X.O. 8.00

VINTAGE PORT (50ml)

Taylor's L.B.V. 2008 4.50

Gould Campbell 6.00