

## Afters

### **Cheesecake £9.95 G/G/N**

'Forced Grown' Yorkshire Rhubarb Upside Down Cheesecake, Crushed Oat Biscuits, Vanilla Whipped Soft Cheese and Raspberry Sorbet

### **Sticky Toffee Pudding £9 G/D/S**

Sticky Toffee Pudding with Bramley Toffee Apple Sauce, Spiced Ginger Snap, Vanilla Pod Ice Cream

### **Dark Chocolate Delice £9 D/A/GF**

'Drunken' Raspberries in Chambord, Blood Orange Sorbet

### **Selection of Cheeses £10 D/G**

Served with Grapes, Homemade Red Onion Preserve and Artisan Biscuits

### **Ice Creams £8 D/GF**

Selection of Ryeburn of Helmsley Ice Creams and Sorbets

## Port & Dessert Wines

**Viognier, Late Harvest 2021, Coteau, Saint-Giraud, France 100ml £8**  
*Apricot, Peach and a Hint of Lemon*

**Grahams 10 Years Old Tawny Port 100ml, £8.50**  
*Stewed Cherries, Caramel, Walnuts in Honey and Raisins*

## Hot Drinks

Pot of Yorkshire Tea **£3.50**

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**Blended & Herbal Teas £4**  
Earl Grey, English Breakfast, Peppermint, Rhubarb, Blackberry & Raspberry, Chamomile, Lemon & Orange, Green Tea

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### **Coffee all £4**

Americano

Latte

Cappuccino

Flat White

Espresso

Mocha

Affogato

Cafetiere

Liqueur Coffees **£7**

Choose your favourite Liqueur

Cafetiere **£4**

Hot Chocolate **£4.50**  
(Cream, marshmallows)

Add a Syrup to your Coffee or Hot Chocolate,  
Ask our Team for Flavours available **60p**

## Dessert Cocktails

### **3 Mini Espresso Martinis £18**

Mint, Hazelnut and Salted Caramel  
Vodka, Kahula and a Double Espresso

### **Affogato Espresso Martini £13**

Vodka, Kahula, Double Espresso and Two Scoops of  
Vanilla Ice Cream

### **The After Eight £11**

Crème de Menthe, Vodka, Baileys, Cream and Chocolate

Vegan Menu Available Upon Request

**GF** Gluten Free **V** Vegetarian **G** Contains Gluten **S** Contains Seeds **A** Contains Alcohol **D** Contains Dairy

Please note all our dishes are cooked fresh so please discuss any allergens with the team prior to ordering  
Thank you