

DESSERTS

Pistachio soufflé , famously light with rich chocolate ice cream ^v	7.50
Cherry amandine : sweet pastry biscuit topped with frangipane & fresh cherries, crème anglaise, toasted almonds & pistachios ^v	7.50
Chocolate feuillantine : layered chocolate sponge & mousse, a dark chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries ^v	7.75
Sticky toffee pudding with a dark chocolate, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine ^v	6.75
Summer berry pavlova : meringue, whipped cream, strawberries, blackberries, raspberry coulis & vanilla ice cream ^v	7.75
Jude's ice cream & sorbets : 3 scoops with Gavotte biscuit ^{ve} <i>(without biscuit)</i> Ice cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbent: Raspberry, Mango, Lemon, Green Apple	5.25
Cheese plate : Selection of four English cheeses served with homemade chutney, dried fruit, nuts & crackers	10.00

HOT DRINKS

Americano	2.60
Espresso	2.60
Latte / Cappuccino	2.95
Taylor's of Harrogate teas: Yorkshire Gold, Decaf, Earl Grey Sencha Green, Peppermint, Sweet Rhubarb	2.60
Hot chocolate	2.95
Liqueur coffees	6.60

**Please see reverse for our dessert wines,
digestifs and spirit selection.**

^v Suitable for vegetarians. ^{ve} Suitable for vegans. Some of our dishes may contain fruit stones. **ALLERGENS:** Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.