

# Desserts

STICKY TOFFEE PUDDING  
toffee sauce, vanilla ice cream  
**£6.50**

TREACLE TART  
marmalade, caramelised passion fruit,  
mascarpone, vanilla sea salt  
**£6.50**

QUINCE AND DARK CHOCOLATE VERRINE  
Disaronno, honeycomb  
**£7.00**

OAT MILK PANNA COTTA  
preserved autumn peaches,  
strawberry and yuzu ice cream  
**£6.50**

YORVALE ICE CREAM  
choose any three scoops from today's selection  
**£6.50**

THE CHEESE BOARD  
selection of local and regional cheeses,  
fruit bread, celery, house chutney  
**£8.50**

## Only a little room?

Try today's mini dessert served with a  
tea or coffee of your choice  
**£6.00**

# Hot Drinks

## Tea

Brew Tea Co. teas **per pot £2.60**  
English Breakfast, Earl Grey, CO2 Decaffeinated,  
Moroccan Mint, Green, Fruit Punch

## Coffee

Our freshly ground coffee is from 100% Brazilian Arabica beans from a unique yellow coffee cherry giving a velvety texture and light roasted nutty flavour. It is also Rainforest Alliance certified to protect the people and environment where it is produced to ensure the future of the coffee industry.

Espresso	<b>single £2.35</b>	<b>double £2.75</b>
Macchiato		<b>£2.75</b>
Americano		<b>£2.95</b>
Cappuccino		<b>£3.15</b>
Latte		<b>£3.15</b>
Mocha		<b>£3.25</b>
Liqueur coffee		<b>from £6.00</b>

please ask for our selection

We also have decaffeinated tea and coffee available,  
please ask when you place your order.

## Chocolate

Hot chocolate	<b>£3.25</b>
Signature hot chocolate topped with whipped cream and chocolate shavings	<b>£3.95</b>

Add a flavoured syrup to your  
coffee or hot chocolate **£0.60**

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.