Desserts

@ £5.95

Lemon and passion-fruit tart with a mini brandy snap basket filled with Chantilly cream

Bitter chocolate truffles with honey and mint jelly

"The Trifle Tower"! Sherry trifle with *custard, cream and a tuille twirl*

Espresso coffee crème brulée

Sticky toffee pudding, served with toffee sauce and home-made vanilla ice cream

Bread and butter pudding served with custard

@ £3.95 Home-made ice creams – please enquire

Savouries

@ £6.50

Devilled Kidneys served with toast

Malt Shovel Smokie (with Speyside Malt Whisky and Gruyère cheese)

Cheese

A selection of, in our opinion, the best English Cheese:	**£10.95**
or a selection of three	**£6.95**

King Richard III Wensleydale

Shepherd`s Purse buffalo blue

Ribblesdale goat`s cheese

Montgomery Cheddar

And Brie de Meaux

We recommend the following as an accompaniment:

Pudding Wine

Quady Essensia Orange- blossom Muscat	**75ml**	**£4.95**
Muscat de Rivesaltes 2007	**75ml**	**£5.50**

Port

LBV 2000	**50ml**	**£3.05**	**100ml**	**£6.10**
Pocas 10 yr old	**50ml**	**£4.20**	**100ml**	**£8.40**

Spirits

Speyside 12 yr old Single Malt Whisky	**25ml**	**£3.95**

Plus a great selection of liqueurs, cognac, eau de vie and malt whisky

<u>Coffee</u> £2.95 per person

Taylor`s Fair-trade High Roast Columbian

Taylor`s Rich Roast Decaffeinated

Nespresso Ristretto (Espresso)

Gaelic or Liqueur Coffee £7.95

<u>Taylor`s Tea</u> £2.50 per person

Yorkshire

Earl Grey

Green Tea with Jasmine

Blackberry and Elderflower

Organic Chamomile

Organic Peppermint