



# DESSERTS

## White Chocolate & Raspberry Delice

raspberry sorbet, hazelnut praline 7.50 **N**

## Sticky Toffee Pudding

salted caramel sauce, honeycomb  
& vanilla ice cream 7.50 **V**

## Three Yorkshire Cheeses

salted grapes, quince jelly & fudges crackers 9.00

## Rhubarb & Vanilla Crème Brûlée

ginger biscuit, rhubarb schnapps 7.50

## Coconut Panacotta

meringue, whipped lime curd, pistachio 7.50

Too full for a dessert?  
Check out our cocktail menu



Head Chef Jon Smith

**V** = vegetarian

**Ve** = vegan

**N** = contains nuts

Gluten Free: many of our dishes can be adapted to suit a gluten free diet, please just ask your server.

if you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. all our food is prepared in a kitchen where nuts, gluten & other allergens are present. full allergen information is available. all weights stated on this menu are taken before the cooking process starts.

MAY 2022