

Desserts

All our desserts are homemade.

Wherever possible we use local produce and seasonal ingredients.

(v) Selection of Yorkshire Cheese £4.50
with Homemade Chutney & Biscuits
(please ask if you would prefer Bread)

Swaledale -

Cow's milk natural rind cheese from the Swaledale Dairy.

Yorkshire Blue -

Cow's milk blue cheese from the Shepherds Purse Dairy, Thirsk

Braffords -

A matured goat's log from Lowna Dairy, Cottingham

Late Bottle Vintage Port gls £3.25

(v) Chocolate Pot with Orange Granita £4.50

(v) Sticky Toffee Pudding, Sticky Toffee Sauce & Vanilla ice Cream £4.50

Autumn Berries Set in Cider Jelly with Vanilla ice Cream £4.50

Vanilla Panna Cotta with Autumn Berries £4.50

Yorvale Sorbet (from Acaster Malbis) with Biscotti £4.50
Lemon or Blackcurrant

(v) Yorvale Ice Cream (from Acaster Malbis) with Biscotti £4.50
Vanilla or Guest Ice Cream (See Blackboard)