



PUDDING

STICKY TOFFEE PUDDING

Butterscotch Sauce
Cinder Toffee Ice Cream £5.95

CHERRY & CHOCOLATE MARQUISE

Crushed Honeycomb
White Chocolate Sorbet (GF) £5.95

LEMON DRIZZLE SPONGE

Chantilly Cream (GF) £5.95

TREACLE TART

Vanilla Bean Ice Cream or Crème Anglaise
£5.95

GINGERBREAD CRÈME BRÛLÉE

Homemade Shortbread £5.95

AFFOGATO

Vanilla Ice Cream, Hot Espresso
Biscotti £4.95

TRIO OF SORBET

Raspberry, Mango & Lemon (GF) £3.95

PUDDING WINES

MUSCAT DE BEAUMES DE VENISE

Tangy tropical and citrus flavours
with delicate floral notes.

Bottle £19.95 | 75ml Glass £4.00

CHATEAU PETIT VEDRINES

SAUTERNES, FRANCE

Classic lemon marmalade style with
plenty of wild honey, apricots & exotic
fruits. Bottle £22.95

CHEESE BOARD

THREE CHEESE BOARD £7.95

Artisan Biscuits, Grapes, Celery & Chutney

MONTGOMERY CHEDDAR

An unpasteurised Somerset cheddar
handmade & matured for 12 months.
Deep & rich with nutty flavours.

SHEPHERD'S PURSE HARROGATE BLUE

A soft and luxuriously creamy cheese
delivering a mellow blue flavour with a
hint of pepper to finish. Made at
Shepherd's Purse Creamery Thirsk.

YORKSHIRE WENSLEYDALE

Creamy, crumbly & full of flavour.
Handcrafted by master cheese-makers at
The Wensleydale Creamery, in the heart
of the Yorkshire Dales, to a time-
honoured recipe using milk from local
farms. Wensleydale cheese can be made
anywhere. Only Yorkshire Wensleydale is
made in Wensleydale.

LIQUEUR COFFEES £5.95

Irish | Jameson Whiskey
Seville | Cointreau | Calypso | Tia Maria
Napoleon | Brandy | Caribbean
Dark Rum | Baileys Latte

TEA & COFFEE £2.95

Selection of speciality coffee
from Lonton Coffee, Barnard Castle.

No 10 Good Times

Hand roasted in small batches, a blend
of fair-trade Brazilian, Sumatran
& El Salvador beans.

Taylor's of Harrogate Speciality Tea

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free.

If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.