



PUDDING

STICKY TOFFEE PUDDING

Butterscotch Sauce
Cinder Toffee Ice Cream £5.95

CHOCOLATE BROWNIE

White Chocolate Ice Cream
Chocolate Sauce £6.95

WARM PINEAPPLE UPSIDE DOWN CAKE

Pineapple Compote,
Vanilla Custard (GF) £6.95

RHUBARB & GINGER PAVLOVA

Crispy Meringues, Zingy Ginger
Yorkshires Finest Rhubarb (GF) £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

LIQUEUR COFFEES £5.95

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

CHEESE BOARD

YORKSHIRE THREE CHEESE BOARD £7.95

Artisan Biscuits, Grapes, Celery & Chutney

YORKSHIRE BRIE

The first ever brie from the famous
Wensleydale Creamery, handcrafted from
Yorkshire milk. A luxurious, white mould-
ripened brie with a savoury flavour & a
clotted cream finish.

SHEPHERDS PURSE YORKSHIRE BLUE

Multi-award-winning Yorkshire Blue,
handmade and matured for over eight
weeks. Each week the individual cheese is
turned by hand, which achieves the lovely
blue veining and smooth texture. Buttery,
sweet and mild, it makes an ideal
introduction to blue cheese. This was the
first blue cheese to be made in Yorkshire for
over 30 years.

YORKSHIRE WENSLEYDALE

Creamy, crumbly & full of flavour.
Handcrafted by master cheese-makers at
The Wensleydale Creamery, in the heart of
the Yorkshire Dales. Wensleydale cheese can
be made anywhere, only Yorkshire
Wensleydale is made in Wensleydale.

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 Specialty 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.