

Deserts & Cheese

AMBIENTE SUNDRAE (V) £5.95

An indulgent medley of vanilla ice cream, chocolate brownie pieces, dark chocolate mousse, px raisins, hazelnut praline & prune purée
Sherry recommendation - Gonzalez Byass Nectar PX £4.25/75ml

VANILLA CRÈME BRÛLÉE (V) £4.95

A traditional vanilla crème brûlée served with almond biscuit
Sherry recommendation - Emilio Lustau Emilin Moscatel £6.00/75ml

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE (V) £4.95

Strawberry cheesecake with a white chocolate centre served with strawberry coulis
Sherry recommendation - Emilio Lustau Old East India £6.00/75ml

LEMON PIE WITH ITALIAN MERINGUE (V) £4.95

A light creamy lemon pie topped with Italian meringue
Dessert wine recommendation - Menade Sauvignon Dulce - Rueda 6.00/75ml

FRUIT & NUT KEBABS (VG) £4.95

Skewers of marinated fruit with date, nut and coco nib balls served with dark chocolate dipping sauce
Dessert wine recommendation - PX Piedra Luenga Montilla-Moriles £6.00/75ml

SHERRY RAISIN ICE CREAM (V) £5.95

PX sherry poured over Yorvale vanilla ice cream & sprinkled with sherry infused raisins

SELECTION OF SPANISH CHEESES £7.95

Served with crackers, celery & Membrillo
Sherry recommendation ~
Gonzalez Byass Leonor Palo Cortado £4.75/100ml or
Gonzalez Byass Nectar PX £4.25/75ml



OR FOR SOMETHING EVEN MORE INDULGENT.....

PLATO DE POSTRE £12.95

A tasting board to share, showcasing our delicious desserts

- * Menade Sauvignon Dulce - Rueda 2014 (o)(v) £6.00/75ml
- * PX Piedra Luenga Montilla-Moriles (o)(v) £6.00/75ml
- * Libamus Dulce de Mencia, Bierzo £8.00/75ml



or why not try a Flight of all three of the above (3x50ml) for £12.95

....*perfect with our Plato de Postre*

For our sherry recommendations we have selected sherries that we have spent time matching to our desserts but we would also encourage you to revisit our sherry list to see our full range so that you can consider all the options

HOT DRINKS

Our coffee is roasted locally in small batches by Roost Coffee, Malton. All the coffee is traceable from single farms, estates or cooperatives. We know where the coffee comes from and how it is processed. As most coffee producing countries are in the developing world, Roost have a strong belief in building long-term partnerships with the farmers to ensure fair prices and sustainable practices. Their quality control is vital and standards kept high by buying from the same farmers and exporters year after year who know their expectations. These practices also allow for consistently exceptional coffee in your cup.

CAPPUCCINO £2.20

LATTE £2.20

ESPRESSO £1.90

MACCHIATO £2.15

CORTADO £2.15

AMERICANO £1.90 - SERVED BLACK OR WITH HOT OR COLD MILK OR CREAM

MOCHACCINO £2.50

WHITE MOCHACCINO £2.50

CHAI LATTE £2.20

HOT CHOCOLATE £2.20

WHITE HOT CHOCOLATE £2.20

BREAKFAST TEA, EARL GREY TEA, GREEN TEA, INFUSIONS £1.95

LIQUEUR COFFEE £4.95 - MADE WITH A CHOICE OF SPIRITS AND TOPPED WITH FRESH CREAM



All our coffees are based on a double shot of espresso. Please ask if you would prefer a single shot.



Coffees and hot chocolates can also be customised with our range of syrups (30p per shot). All coffee drinks are also available using decaffeinated coffee. We usually have soya milk available as an alternative to milk.