

# WINTER PUDDINGS

Iced Apple Parfait & Warm Cinnamon Fritter	£5.75
Banoffee Panna Cotta, Ginger Honeycomb	£6.00
Valrhona Dark Chocolate & Hazelnut Brownie, Vanilla Ice Cream	£6.50
Sticky Date & Stout Pudding, Toffee Sauce & Clotted Cream	£5.75
Mulled Wine & Black Cherry Trifle	£6.00
Selection of Jude's Free-range Ice Creams & Sorbets in a Waffle Cone	£5.75
Choose 3 from: Vanilla, Double Chocolate, Peach, Raspberry Ripple Ice Creams or Blood Orange, Mango Sorbets	
A Morsel of Cheese with Fig & Almond Wheel, Quince Jelly & Toast Biscuits	£7.75
Choose 3 from: Channel Island Brie, Quicke's Vintage Cheddar, Ogle Shield, Driftwood, Organic Cropwell Bishop Stilton	
A Full Cheese Board to share (or not!)	£13.50
All 5 of the season's cheeses with Fig & Almond Wheel, Quince Jelly & Toast Biscuits	

## COFFEES & TEAS

All our coffees are made with 100% Arabica beans from Union Hand-Roasted and semi-skimmed milk. If you prefer soya or skimmed milk, please tell us.

Filter Coffee or Espresso	£2.45
Americano, Macchiato, Flat White, Cappuccino, Latte	£2.85
Hot Chocolate & Marshmallows, Mocha or Cinnamon & Caramel Latte	£3.00
A Pot of Proper Yorkshire Tea	£2.35
Novus Whole Leaf Teas	£2.35
Earl Grey, Green Tea, Peppermint, Citrus Camomile, Wild Encounter, Organic Jasmine, Organic Darjeeling, Spiced Rooibos & Fresh Mint Tea	
Tia Espresso Martini	£6.60
Amaretto Latte, Baileys Latte, Liqueur Coffee	£5.10

## AND FINALLY...

Monbazillac, Chateau le Fagé	£5.00 100ml	£19.50 375ml
Moscatel Oro Floralis, Torres	£5.25 100ml	
Tanners Late-bottled Vintage Port	£5.50 100ml	£21.50 375ml
Calvados Boulard, Talisker Single Malt Whiskey, Martell VS		£6.50 50ml
Amaretto, Baileys, Cointreau		£5.00 50ml
♥ Baileys Chocolat Luxe		£5.50 50ml

Our kitchen contains nuts. Please let us know if you suffer from food allergies