

Puddings & Pairings

Gin & Tonic Glazed Lemon Tart, Macerated Greek Yoghurt,
Meringue Shards & Mango Sorbet (V) * 6.00

Strawberry & Elderflower Cheesecake Cannoli with White
Chocolate & Pistachio: Deep Fried Pastry Tubes filled with
Strawberries, Mascarpone & Ricotta (V) ** 6.50

Belgian Dark Chocolate, Cornish Sea Salt & Yorkshire
Rapeseed Delice, Chocolate Crisp Base, Bitter Chocolate
Dentelle & Double Chocolate Ice- Cream *** 6.50

Signature Sticky Toffee Pudding with Molasses Toffee Sauce
& Vanilla Ice-Cream (V) **** 6.00

Chefs Happy Ending...if you are too full for pud?
Why not buy the kitchen a round of drinks instead- there may
even be a little treat in it for you! 5.00

Barrel Aged Classics

Classic cocktails, aged in oak barrels for a minimum of 3
months; creating some truly amazing, smooth cocktails with
loads of depth & character.

Due to the aging process we might not have all available.

Rare Bird Gin Negroni 9.00
Gin, Campari, Antica Formula Vermouth

Old Fashioned 9.00
Four Roses Bourbon, Angostura bitters, Sugar

Manhattan 9.50
Four Roses Bourbon, Canton Ginger, Benedictine,
Port, Bitters

Gin Martinez 9.50
Old Tom Gin, Martini Extra Dry, Martini Rosso,
Maraschino Liqueur, Orange Bitters

Dessert Wines

25ml 50ml

Vidal Icewine – Canada * 3.50 7.00
Blasts of pear, honey & caramel, white peaches, pears & a
tangy hint of lemon drops take over the tongue.

Cabernet Franc Icewine – Canada ** 4.05 8.10
Hits of rhubarb, raspberry, blackberries & herbs, while the
acidic flavours of redcurrants & pomegranates levels it's all
out nicely

Tokaji Aszú 5 Puttonyos – Hungary *** 4.25 8.50
Peach, apricot, plum & citrus on the nose with honey &
wildflowers. Pear, almond & a touch of vanilla in the mouth.
Pure & precise with lovely richness.

Cameleon Malbec Dulce – Argentina **** 2.50 5.00
Dense, rich, sweet & utterly heartwarming. The nose is
fruity with notes of black fruit, currants & anise. The palate
is soft and silky with chocolate notes.

Dessert Cocktails

Lemon Drizzle Martini 7.60
Limoncello, Licor 43, Yorkshire Lemon Gin Liqueur, Cream

Espresso Martini 7.60
Exprè Premium Coffee Liqueur, Vodka, Double Espresso

Honey Apple Martini 7.60
Zubrówka Vodka, Krupnik Honey Liqueur, Apple Juice &
Pasteurised Egg White.

<p>Out In A Blaze Of Glory – 9.00 -Double Espresso -Home Made Fudge -Shot of Libations Yorkshire Spiced Rum</p>
