



PUDDINGS

Apple Crumble Soufflé (V) 14
Custard ice cream

Sourdough Treacle Tart (V) 14
Plums, crème fraîche ice cream

Lemon Verbena Rice Pudding (V) 14
*Yorkshire rhubarb,
brown sugar crumble*

Chocolate Delice (V) 15
*Golden raisins,
Pedro Ximénez ice cream*

BRITISH CHEESE SELECTION

16

Our cheese is supplied by the award-winning cheesemongers, The Courtyard Dairy

Yoredale (Wensleydale) - Fresh, sharp, buttery
Cote Hill Blue (Lincolnshire) - Soft, creamy, delicate
Tunworth Camembert (Lancashire) - Rich, vegetal, intense

Cheeses are served with seed crackers, oat cakes and caramelised onion chutney.

TEAS & COFFEES

Sgl/Dbf Espresso 3/4
Americano 4
Cortado 4
Latte 4.5
Cappuccino 4.5
Flat White 4
Yorkshire Tea 3.5
Decaf Tea 4.5
Peppermint Tea 4.5
Earl Grey 4.5
Chamomile 4.5

SOMETHING A LITTLE STRONGER?

Espresso Martini 13
Crab Apple Old Fashioned 13
Maxime Trijol VSOP, Cognac (25ml) 7
Pedro Ximenez, Barbadillo (50ml) 6

Turn over for more

WHISKY / WHISKEY *25ml*

Evan Williams Bourbon, Kentucky	6
Mac Na Mara Rum Finish, Skye	6
Teeling Small Batch, Dublin	6
Glencadam 10yo, Highlands	7
Nikka from the Barrel, Yoichi	11
Michter's Sour Mash, Kentucky	10
Glenfarclas 15yo, Speyside	15

SHERRY & VERMOUTH *100ml*

House Sweet Vermouth	5
Colosia Fino, Jerez	6
House Dry Vermouth (50ml)	7

BRANDY & RUM *25ml*

Doorly's White Rum 3yo, Barbados	5
Maxime Trijol VSOP, Cognac	7
Byland Woodruff Spiced Rum, Oldstead	7
Baron de Sigognac 10yo, Armagnac	8
Diplomatico Reserva Exclusiva, Venezuela	8
Boulard XO, Calvados	10
Cellar Edition 1995, Hermitage Cognac	19

SWEET & FORTIFIED *50ml*

Pedro Ximenez, Barbadillo, Spain	6
Natural Sweet Chenin Blanc, Glen Carlou 2018, S. Africa	7
Bishop of Norwich Cape Vintage 'LBV Port-Style', S. Africa	7
Graham's 10yo Tawny Port, Portugal	8
Sauternes, Sichel 2020, France	9
Graacher Himmelreich Auslese, JJ Prüm 2018, Germany (75ml)	13

LIQUEURS

Forced Rhubarb Schnappes, 2021	6
Oldstead Grange Sloe Gin, 2023	7
Cam's Head Farm Damson Cognac, 2020	8