

DESSERTS



Raspberry Crème Bruleé with Shortbread Biscuit (vg)	£10.50
Warm Apple and Cinnamon Crumble Tart with Vanilla Custard (vg)	£10.50
Chocolate Truffle Torte with Strawberry Purée (ve)	£10.50
Warm Sugar Donut with Toffee Ice Cream, Toffee Sauce and Fudge Brownie Pieces (vg)	£11.00
Cheese Platter with Crackers, Grapes, and Seasonal Chutney (vg)	£16.00

Enjoy an after dinner cocktail:

MOCHA MARTINI £14.50

Bourbon, Baileys, Kahlúa, Double Espresso and Chocolate Powder Garnish

BRANDY ALEXANDER £14.50

Courvoisier, Creme de Cacao White, Creme de Cacao Brown and Single Cream with a Freshly Grated Nutmeg Garnish

Americano	£5.00	Tailors of Harrogate	£4.50
Cappuccino	£5.00	Choose from one of our delightful teas	
Flat White	£5.00	• English Breakfast	
Latte	£5.00	• Decaffeinated English Breakfast	
Mocha	£5.00	• Earl Grey	
Double Espresso	£4.50	• Peppermint	
Add a drop of Caramel or Vanilla Syrup	£0.50	• Pure Green Tea	
Add a tippie of your choice:	£3.00	• Camomile	
Whiskey, Kahlúa, Rum, Brandy, Baileys, Vodka		• Lemon and Ginger	
Hot Chocolate	£5.00	• Blackberry and Raspberry	
A timeless classic of Steamed Milk and Chocolate			
Luxury Hot Chocolate	£6.00		
Cosy up with Steamed Milk and Chocolate, topped with a sumptuous swirl of Whipped Cream and Mini Marshmallows			

(vg) is Vegetarian and (ve) is Vegan. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens. A discretionary 10% service charge will be added to your bill. May 2026.