

BOISSONS CHAUDES



TAYLORS OF HARROGATE TEAS 2.95

*Yorkshire gold / decaf / Earl Grey / sencha green
peppermint / sweet rhubarb*

COFFEE

*americano, espresso 2.95
cappuccino, latte 3.40*

CHOCOLATE 3.40

LIQUEUR COFFEES 7.45

*For our full selection of digestifs please ask your server
for our drinks menu.*

*(v) Suitable for vegetarians. (ve) Suitable for vegans. Our menu
descriptions do not list all ingredients or allergens. Please ask
a server for our allergens list. Our standard service charges apply.*

APPLE & SULTANA CRUMBLE 6.50

vanilla ice cream (ve)

CHOCOLATE DELICE 8.50

*crispy feuillantine base, velvety chocolate ganache,
praline panacotta cream, hazelnuts*

PEAR AMANDINE TART 7.25

*almond sponge with poached pear, chocolate sauce,
Normandy crème fraîche (v)*

BLACKCURRANT PAVLOVA 8.25

*meringue, blackcurrants and blackcurrant coulis
with Chantilly cream & homemade marshmallows*

PISTACHIO SOUFFLE 8.50

a BB classic served with rich chocolate ice cream (v)

JUDE'S ICE CREAM 5.40

*3 scoops with Gavotte biscuit. Choose from Vanilla,
Chocolate, Salted Caramel, Coconut (ve) (without biscuit)
Strawberries & Cream (v)*

JUDE'S SORBETS 5.40

*3 scoops with Gavotte biscuit. Choose from Raspberry,
Mango, Lemon or Green Apple (ve) (without biscuit)*

SELECTION of FIVE FRENCH CHEESES 10.00

*served with crackers, dried apricots, walnuts,
homemade pear & apple chutney*