

BOISSONS CHAUDES



TAYLORS OF HARROGATE TEAS 2.60

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

COFFEE

*americano, espresso 2.60
cappuccino, latte 2.95*

CHOCOLATE 2.95

LIQUEUR COFFEES 6.60

*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 5.95

vanilla ice cream (ve)

CHOCOLATE DELICE 7.50

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

PEAR AMANDINE TART 6.30

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

BLACKCURRANT PAVLOVA 7.75

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

PISTACHIO SOUFFLE 7.50

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

JUDE'S ICE CREAM 5.25

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

JUDE'S SORBETS 5.25

*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*