

## BOISSONS CHAUDES



### TRIO OF CHOCOLATE TRUFFLES

*including a hot drink*

5.50

### COFFEE

*americano, espresso*

2.95

*cappuccino, latte*

3.40

### TAYLORS OF HARROGATE TEAS

2.95

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

### HOT CHOCOLATE

3.40

### LIQUEUR COFFEES

*Ask your server for our full selection.*

7.70

*Liqueur coffees with **trio of chocolate truffles***

9.80

## AFTER DINNER COCKTAILS

### WOODFORD RESERVE 'OLD FASHIONED' 10.25

*The world's number one classic cocktail. Ours has a large  
measure of Woodford Reserve bourbon, stirred with bitters  
and sugar and served with a fresh orange zest*

### ESPRESSO MARTINI

9.50

*The modern classic made with an espresso coffee,  
Ketel One vodka & Tia Maria*

### VINS DE DESSERT

125ml 500ml Bottle

#### MUSCAT DE RIVESALTES

7.15 26.00

*Domaine Lafage. Languedoc.*

375ml Bottle

#### SAUTERNES (Organic)

31.00

*Petit Guiraud. Bordeaux.*

### ZESTY LEMON PARFAIT

6.95

*kirsch soaked cherries & coulis, cacao & orange tuile* (v)

### PISTACHIO SOUFFLE

8.95

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

### "NIGHT AT THE OPERA" COFFEE & CHOCOLATE LAYERED SPONGE

8.25

*salted caramel cream, gold-coated champagne truffle,  
spiced caramelised cashew nuts, coffee custard* (v)

### CHOCOLATE FONDANT WITH SPICED ORANGE & PASSIONFRUIT SAUCE

7.75

*orange crèmeux, confit orange & stem ginger* (v)

### RHUBARB & GINGER CRUMBLE

7.50

*poached Oldroyd's Yorkshire rhubarb, almond citrus  
crumble, vanilla ice cream* (ve)

### JUDE'S ICE CREAM & SORBETS

5.85

*3 scoops with Gavotte biscuit* (ve) (without biscuit)

*ICE CREAM: Vanilla, Strawberry, Chocolate,  
Salted Caramel, Coconut*

*SORBETS: Raspberry, Mango, Lemon, Green Apple*

### SAINT-MARCELLIN CHEESE

8.75

*a whole creamy cow's cheese from the Dauphine,  
served with quince jelly, fig & almond cake, apricot,  
celery & crackers*

(v) Suitable for vegetarians. (ve) Suitable for vegans.