

BOISSONS CHAUDES



TRIO OF CHOCOLATE TRUFFLES

including a hot drink

5.00

COFFEE

americano, espresso

2.60

cappuccino, latte

2.95

TAYLORS OF HARROGATE TEAS

2.60

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

HOT CHOCOLATE

2.95

LIQUEUR COFFEES

Ask your server for our full selection.

6.85

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

8.90

AFTER DINNER COCKTAILS

WOODFORD RESERVE 'OLD FASHIONED' 9.50

*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

8.75

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

VINS DE DESSERT

125ml 500ml Bottle

MUSCAT DE RIVESALTES

6.90 25.00

Domaine Lafage. Languedoc.

375ml Bottle

SAUTERNES (Organic)

30.00

Petit Guiraud. Bordeaux.

ZESTY LEMON PARFAIT

6.50

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

PISTACHIO SOUFFLE

7.90

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

"NIGHT AT THE OPERA" COFFEE & CHOCOLATE LAYERED SPONGE

7.75

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

CHOCOLATE FONDANT WITH SPICED ORANGE & PASSIONFRUIT SAUCE

7.25

orange crèmeux, confit orange & stem ginger (v)

RHUBARB & GINGER CRUMBLE

6.95

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

JUDE'S ICE CREAM & SORBETS

5.40

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

8.50

*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.