

DESSERTS

WINTER PAVLOVA WITH CARAMEL SAUCE 7.50
*cinnamon Bramley apple compote, rum Chantilly cream,
 glazed almonds & dried cranberries (v)*

PISTACHIO SOUFFLE 8.95
a BB classic served with rich chocolate ice cream (v)

INDULGENT STICKY TOFFEE PUDDING 7.65
*cocoa, almond & citrus crisp, Normandy crème fraîche
 & crunchy nougatine (v)*

**CHOCOLATE FONDANT WITH
 SPICED ORANGE & PASSIONFRUIT SAUCE** 8.25
orange creméux, confit orange & stem ginger (v)

MIXED BERRY & CHAMPAGNE COULIS 8.25
*pistachio, almond & hazelnut granola topping, vanilla ice cream,
 Lanson Champagne splash (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*

CHEESE SELECTION 11.00
*A selection of five farmhouse cheeses from France, England,
 Ireland & Wales. Served with crackers & accompaniments*



Allergen information
 by dish is available by
 scanning this QR code

ALLERGENS: Please let us know of any allergies before you order. Find allergens by dish via the QR code or ask for a hard copy. We have kitchen protocols in place to address the risk of allergen cross-contamination however we cannot guarantee their total absence in our dishes. Our standard service charges apply.



BEFORE YOU GO...

BOISSONS CHAUDES

TRIO OF CHOCOLATE TRUFFLES

including any coffee or tea

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*

DELUXE HOT CHOCOLATE

3.95

*topped with whipped cream, mini marshmallows
& flaked chocolate*

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
& sugar & 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.

FRESH | SEASONAL | HOME-COOKED

BRASSERIE BLANC