

## DESSERTS

<b>CHERRY AMANDINE</b>	7.25
<i>almond sponge with black cherries, toasted almonds &amp; pistachios, vanilla anglaise sauce (v)</i>	
<b>PISTACHIO SOUFFLE</b>	7.90
<i>a BB classic served with rich chocolate ice cream (v)</i>	
<b>STICKY TOFFEE PUDDING</b>	6.95
<i>cocoa, almond &amp; citrus crisp, crème fraîche &amp; crunchy nougatine (v) (Available without nuts on request)</i>	
<b>GOLDEN CHOCOLATE FEUILLETINE</b>	7.95
<i>layered chocolate sponge &amp; mousse, a gilded dark chocolate glaze, hazelnut cream, chocolate sauce &amp; sweet black cherries (v)</i>	
<b>RHUBARB CRUMBLE</b>	6.95
<i>poached Yorkshire rhubarb, citrus &amp; almond crumble, vanilla ice cream (ve)</i>	
<b>JUDE'S ICE CREAM &amp; SORBETS</b>	5.40
<i>3 scoops with Gavotte biscuit (ve) (without biscuit) ICE CREAM: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut SORBETS: Raspberry, Mango, Lemon, Green Apple</i>	
<b>CHEESE SELECTION</b>	11.00
<i>hand-selected, seasonal French &amp; English cheeses with crackers &amp; accompaniments</i>	



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*

5.00

### 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*

### DELUXE HOT CHOCOLATE

3.50

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

## 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  
& sugar & 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

### CHATEAU LOUPIAC-GAUDIET

*125ml*

*500ml*

7.35

19.95

*Loupiac, France.*

### PETIT GUIRAUND (Organic)

*375ml*

30.00

*Sauternes, France.*

### ORANGE WINE

*125ml*

*bottle*

9.00

48.95

*Lafage Taronja de Gris. Languedoc-Roussillon, France.*

FRESH | SEASONAL | HOME-COOKED

BRASSERIE BLANC