

BOISSONS CHAUDES All drinks are made with full fat milk unless otherwise requested

ILLY COFFEE

americano, espresso, macchiato 2.95
cappuccino, flat white, latte, mocha 3.20

TAYLORS of HARROGATE TEA

Yorkshire Gold, decaf, Earl Grey, peppermint, sencha green, sweet rhubarb 2.95

DELUXE HOT CHOCOLATE

topped with whipped cream, mini marshmallows & flaked chocolate 3.70

LIQUEUR COFFEE

Baileys, Cointreau, Disaronno Amaretto, Jameson, St-Rémy XO, Tia Maria 7.70

Fancy a sweet treat?

CHOCOLATE TRUFFLES ^(v) 2.70

three Champagne truffles

DESSERT WINES

LOUPIAC ^(ve) 125ML GLASS 7.55
Château Loupiac-Gaudiet. Loupiac, France 375ML BOTTLE 20.50

SAUTERNES ^(o) 375ML BOTTLE 33.00
Petit Guiraud. Sauternes, France

ORANGE WINE 125ML GLASS 9.00
Domaine Lafage Taronja de Gris. Languedoc-Roussillon, France 375ML CARAFE 25.70
750ML BOTTLE 48.95



^(v) Suitable for vegetarians ^(ve) Suitable for vegans ^(o) Organic

ALLERGENS & CALORIES: Please scan the QR code for allergen & calorie information or speak to your server. Whilst we have protocols in place to address the risk of cross contamination of allergens, we cannot guarantee their total absence in our food & drink. Our usual service charges apply.

DESSERTS

TARTE AU CITRON ^(v)
Normandy crème fraîche, lemon zest confit / 9.50

TREACLE SPONGE ^(ve)
with bitter orange marmalade, Cointreau sauce, nougatine crisp, vegan crème fraîche / 8.95
nut-free without nougatine crisp

PISTACHIO SOUFFLE ^(v)
a BB classic served with rich chocolate ice cream / 8.65

RHUBARB & GINGER CRUMBLE ^(ve)
English rhubarb with ginger & citrus crumble, vanilla ice cream / 7.50

CHOCOLATE FONDANT *with* **CARAMEL SAUCE** ^(v)
salted caramel ice cream, hazelnut tuile / 9.50

JUDE'S ICE CREAM & SORBETS ^(v)
three scoops with Gavotte biscuit / 5.95 | ^(ve) *without biscuit*
Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb
Sorbet: raspberry, mango, lemon, tropical fruits, blackcurrant

CHEESE SELECTION
Brebis Ossau-Iraty, Barber's 1833 Vintage Reserve Cheddar, Coulommiers, Fourme d'Ambert & Dazel Ash goat's cheese served with crackers & accompaniments / 12.50

AFTER DINNER COCKTAILS

WOODFORD RESERVE OLD FASHIONED 10.60
The world's No.1 classic cocktail. A large measure of Woodford Reserve bourbon, stirred with bitters & sugar. Served with a fresh orange zest

SALTED CARAMEL ESPRESSO MARTINI 10.35
A twist on the modern classic. Made with Absolut vanilla vodka, Tia Maria, salted caramel syrup & Illy espresso. Garnished with salted caramel popcorn (switch to Grey Goose vodka +1.50)

LIQUEURS 25ML UNLESS STATED

DISARONNO AMARETTO	4.75
BAILEYS IRISH CREAM 50ML	4.75
COINTREAU	4.75
LUXARDO LIMONCELLO	4.75
LUXARDO SAMBUCA DEI CESARI	4.75

COGNACS & BRANDIES 25ML

ST-REMY XO	4.75
REMY MARTIN VSOP	5.75
MARTELL XO	13.50
LECOMPTE ORIGINEL CALVADOS	4.75
JANNEAU VSOP ARMAGNAC	5.25

PORTS & SHERRIES 50ML

COCKBURN'S RUBY	7.15
DOW'S TAWNY	7.15
GRAHAM'S LBV	7.90
HARVEY'S BRISTOL CREAM	4.75
TIO PEPE	4.75

WHISKIES 25ML

Scottish blends

JOHNNIE WALKER BLACK LABEL	4.75
MONKEY SHOULDER	5.25

Scottish malts

GLENMORANGIE 10 YEAR OLD	5.25
TALISKER 10 YEAR OLD	5.75
DALWHINNIE 15 YEAR OLD	6.75
LAPHROAIG 10 YEAR OLD	6.75
GLENFIDDICH 15 YEAR OLD	6.75

American

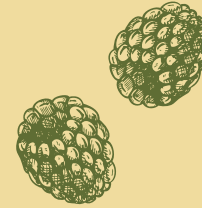
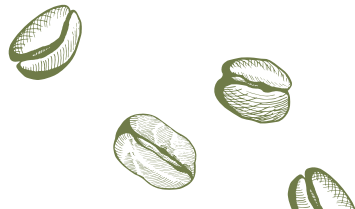
BULLEIT BOURBON	4.75
JACK DANIEL'S	5.25
WOODFORD RESERVE	5.75

Irish

JAMESON	4.75
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Japanese

HATOZAKI	5.75
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DESSERT MENU