



DESSERT & CHEESE

Caramelised Banana

Roasted Hazelnut & Salted Caramel £6.50

Coconut

Granola, Mango & Passion Fruit £7.25

Indulgence of Chocolate

Sour Cherry & Chocolate Sphere, Mousse de Chocolat, White Chocolate Fondant, Iced Cherry & Pistachio £10.95

Apple Tarte Tatin

Cardamom & Vanilla £7.95

Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti £5.95

Why not add your favourite liqueur?

Cleveland Tontine Cheese Board £12.95

Homemade Fig Jam, Biscuits, Walnut & Raisin Bread

Kit Calvert Wensleydale

This semi-hard full fat cheese is made at the Hawes Creamery. This traditional farmhouse cheese has a natural rind which adds body giving an earthy finish.

Swaledale Goats'

Has a moist, soft deliciously melting texture, it dissolves on the tongue, the taste is mild but with a gentle herbal sharpness.

Delice de Bourgogne

A decadent triple-cream cheese. Rich & full-flavoured with a smooth, velvety, melt-in-the-mouth texture. Made from full fat milk, with cream added twice during the process.

Cheddar Gorge

This cheese is made from unpasteurised milk taken from cows grazing in the lush pastures surrounding Cheddar. Made & cheddared by hand using the cheesemaker's skill and experience rather than a mechanised process. Matured in cloth for up to 18 months.

Bleu d'Auvergne

First appearing in the markets in the middle of the 20th century, it is relatively new in the world of cheese. It's made using century-old techniques and an uncompromising attention to quality. The cheese is matured for 30 days.

PORT

Grahams LBV Port 2009

75ml Glass £4.50 Bottle £29.95

Corney & Barrow Tawny Port 10 Year Old

75ml Glass £4.50 Bottle £29.95

Fonseca Port 1998

Bottle £69.95

All our food is prepared to order so we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to tables of 8 or more.