British & European cheeses with quince jelly

**Goat:** Sinodun Hill

**Hard:** Gruyere d’Alpage, Montgomery Cheddar

**Soft:** Waterloo, Camembert

**Washed:** Epoisse

**Blue:** Colston Basset Stilton, Bleu des Causses

3 pieces 12 or 5 pieces 17.5

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**DESSERTS**

*(Accompanying matching wines available)*

Lemon verbena panna cotta, gooseberry & raspberry, honeycomb 12

*Moscato d’Asti, ‘Cascinetta’, Vietti, Piedmont, Italy* 9

Tonka bean mousse, amaretto, milk crisp, coffee ice cream 12

*Jurançon, La Magendia, Clos Lapeyre, Jurançon, France* 10

Strawberry & geranium soup, seasonal berries, yogurt sorbert 15

*Tokaji Aszú 5 Puttonyos, Disznókő Dorgó Vineyard, Hungary* 16

Pistachio & cherry frangipane tart, clotted cream & cherry ripple ice cream 15

*Sauternes, Château Roumieu, Sauternes, France* 13

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Please ask a member of management for further information on ingredients in our food which contain allergens
Sweet Wine 100ml
Moscato d'Asti, ‘Cascinetta’, Vietti, Piedmont, Italy 2022 9 
Jurançon, La Magendia, Clos Lapeyre, Jurançon, France 2018 10 
Sauternes, Château Roumieu, Sauternes, France 2019 13 
Tokaji Aszú 5 Puttonyos, Disznókő Dorgó Vineyard, Hungary 2013 16 
Umathum, Beerenauslese, Burgenland, Austria 2021 17 

Fortified 100ml
Maury Blanc, Domaine les Terres de Fagayra, France 2021 14 

Sherry 100ml
Pedro Ximenéz, Delgado Zuleta Monteagudo, Spain 12 

Port 100ml
Dow’s, Tawny Port NV 11 
Dow’s, LBV Port 2017 15 

A selection of coffees & Taylors of Harrogate teas (All at 4.50)
Chamomile, Earl Grey, English Breakfast, Green & Jasmine, Fresh Mint, Peppermint

Petit fours 3.5

Discretionary service charge of 12.5% will be added to your bill

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