



DESSERTS

- Poached pear 'Pain Perdu'** | v 7.95
brioche French toast, poached pears, vanilla ice cream, lime & ginger
butterscotch sauce, salted caramel milk toffee, honeycomb crisp
- Sticky toffee pudding** | v 6.95
with a cocoa & citrus crisp, crème fraîche
- Pistachio soufflé** | v 7.95
with rich chocolate ice cream
- Chocolate & orange mousse cup** | v 8.95
chocolate sauce, chocolate crumble, orange crémeux
- Baked apple & Calvados crumble** | ve 7.90
vanilla ice cream
- Jude's ice cream & sorbets** 5.40
3 scoops with Gavotte biscuit | ve (*without biscuit*)
Ice cream: vanilla, strawberry, chocolate, salted caramel, coconut
Sorbets: raspberry, mango, lemon, apple
- Selection of French cheeses** 11.50
Couronne de Touraine, Langres, Ossau-Iraty, Cantal Entre-Deux & Fourme
d'Ambert served with crackers & accompaniments

HOT DRINKS

- Trio of chocolate truffles**
with a choice of any tea or coffee 5.00
- Illy coffee**
americano, espresso 2.60
cappuccino, latte 2.95
- Tailors of Harrogate teas** 2.60
Yorkshire Gold, decaf, Earl Grey, sencha green, peppermint, sweet rhubarb
- Deluxe hot chocolate** 3.50
- Liqueur coffees**
ask your server for our full selection 6.85
liqueur coffee with a trio of chocolate truffles 9.25



v | Suitable for vegetarians ve | Suitable for vegans o | organic

ALLERGENS: Please scan the QR code for allergen 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.