

## **Farmhouse Cheeses**

A cheese board served with celery, grapes and Peter Yards Crispbread

### **Tuxford and Tebbutt Blue Stilton**

An award winning cheese which is hand made by experienced cheese makers to traditional methods. Tuxford and Tebbutt is one of only seven creameries that are able to produce Blue Stilton cheese.

### **Sandhams Mature Cheddar**

A very special mature cheese which is rich and creamy with green wax outer pack to keep it fresh.

### **Irish Bally Brie**

Is a mild and creamy soft brie.

## **Yorkshire Cheeses**

### **Yorkshire Blue**

A soft, blue veined cows' milk cheese with a creamy texture and a unique buttery, sweet flavor with a mild after taste.

### **Wensleydale Superior**

A cheese produced in the town of Hawes in Wensleydale, North Yorkshire. This extra mature cheese has been aged for 9 months.

**Two Cheeses £6.15**

**Four Cheeses £7.10**

**Or, try taster plate of all five cheeses at £8.15**

## Desserts

all at £6.75

Crème Brûlée  
homemade shortbread

Bramley Apple Crumble  
vanilla ice cream

Doumouchels chocolate Mousse  
raspberry sauce and chantilly cream

Sticky Toffee Pudding  
butterscotch sauce and cream

Toffee Banana and Pecan Sundae

Yorvale Yorkshire Ice Creams  
vanilla pod, maple syrup and walnut or double chocolate

*If you can't quite manage one of our desserts, try our...*

Christmas Pudding Ice Cream £3.95

### BREW Tea

£4.20

**English Breakfast** (Ceylon, Assam and Yunnan)

**Easy Green** (Chinese Yunnan)

**Earl Grey** (Ceylon, Bergamot, Orange Peel, Calendula)

**Moroccan Mint** (Peppermint, Gunpowder Green Tea)

**Lemon and Ginger** (Ginger, Lemon Verbena, Rosehip, Apple Peel, Lemon Peel)

Guests concerned about the presence of nuts, seeds or other allergens in our food are requested to seek the advice of the Restaurant Team.

Prices include VAT at current rate - service at your discretion