# TOFINISH

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## MILK & HONEY ~ £9

Local honey & malted milk ice cream, buckwheat & chamomile crumb, poached banana puree, honey toffee, bee pollen (v)

## YORKSHIRE FORCED RHUBARB ~ £9

Ginger parkin, white chocolate & tonka bean ganache, ginger wine jelly, rhubarb ice cream (v, gf)

#### DARK CHOCOLATE DELICE ~ 19

Blackcurrant & creme de cassis compote, blackcurrant sorbet (ve, gf)

## STICKY TOFFEE PUDDING ~ £8.5

Butterscotch, black treacle ice cream (v, gf)

#### BLOOD ORANGE PAVLOVA ~ £8.5

blood orange & cardamom curd, saffron candied orange, pistachio amaretti crumb (v, gf, n)

## VANILLI'S OF HARROGATE ICE CREAM (3 SCOOPS) ~ 47

Vanilla (v, gf), dark chocolate (v, gf), black treacle (v, gf), rhubarb (v, gf), tiramisu (v)

 $S O R B E T (2 SCOOPS) \sim £5$ 

Brandy

COURVOISIER VSOP ~ 25ml: £4.95

REMY MARTIN VSOP ~ 25ml: £6.75

COURVOISIER XO ~ 25ml: £19.95

Lemon, blackcurrant, orange, raspberry (ve, gf)

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Dessert Wines

#### SAMOS VIN DOUX, GREECE 2021 ~ 125ml: £10.90

Primary grape aromas, flowers, fresh fruits and honey. Soft mouth with natural sweetness. The sweetness in good balance with the acidity, giving a long-lasting aftertaste.

RED MUSCADEL, NUY WINERY, SOUTH AFRICA ~ 125ml: £9.95

Typical raisin flavours and distinctive Muscat aromas.

#### SAUTERNES LA TETRE DU BOSQUET, FRANCE 2018 ~ 125ml: £12.95

The nose displays lifted top notes of honeyed apricot followed by some raisin, toffee, and spice. Rich and luscious palate texture showing excellent concentration with mouth-filling flavours of honey, raisins, apricot, and spice. Clean finish with long aftertaste of honey, apricot, and raisin.

Liqueur Coffee of your choice ~ £7.95

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Whisky

DALMORE 12 ~ 25ml: £6.95

BOWMORE 12 ~ 25ml: £6.50

HIGHLAND PARK 12 ~ 25ml: £6.95

TALISKER 10  $\sim$  25ml: f7.25

GLENMORANGIE 10 ~ 25ml: £6.50

LAPHROIG 10 ~ 25ml: £6.50