

Desserts

Seasonal Crumble (V) £7.95

A comforting classic made with fruit from our head chef's allotment, baked with a golden crumble topping, served with custard or ice cream

Christmas Pudding (VE) £6.95

A rich, traditional steamed Christmas pudding served warm with a smooth chestnut brandy sauce

Sticky Toffee Pudding £7.95

Rich, tender pudding soaked in a warm toffee sauce, served with vanilla ice cream or custard

White Chocolate Baileys Cheesecake (V) £7.95

A smooth and creamy white chocolate cheesecake infused with Baileys, served with fresh cream and a drizzle of chocolate sauce

Crème Brûlée (V/GF) £7.95

A smooth, creamy vanilla custard topped with a crisp caramelised sugar crust, served with homemade shortbread

Christmas Cheeseboard (V) £11.95

A hand-picked selection of Wensleydale with cranberry, Smoked Applewood and rich Stilton, served with crisp apple, fresh grapes, assorted biscuits, tomato chutney & beetroot & apple chutney

(V) = vegetarian (VE) = vegan (GF) = gluten-free upon request

Menu descriptions do not list all ingredients.

Our dishes are freshly prepared, and gluten-free options are adapted upon request.

Please inform a member of staff of any allergies or dietary requirements before ordering.

Although every care is taken to avoid cross-contamination, we cannot guarantee that any dish is entirely free from allergens.



Coffee

Cappuccino £3.50

Latte £3.50

Flat White £3.25

Americano £3.25

Pot of Yorkshire Tea £3.00

Hot Chocolate £3.50

Jameson's Irish Coffee £6.95

Mulled Wine £6.95



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