

Desserts

Sticky Toffee Pudding (v, gf)	6.95
caramel sauce, Ryeburn cinder toffee ice cream,	
crushed ginger biscuit (E, D, SD) 968 kcal	
Chocolate, Hazelnut & Espresso Brownie (v, gf)	·····7·95
whipped mascarpone cream (N, S, E, D, SD/G, P) 852 kcal	
Loaded Vegan Waffle (ve)	7.95
dark chocolate sauce, Jude's vegan salted caramel & vanilla ice cream, chocolate soil, chocolate popcorn (S, SD/P, N) 615 keal	17,
Scotch Whisky Cranachan Panna Cotta (v)toasted oats, raspberries, classic shortbread (G, D, S, D/N, S, E, CE, MU, SE) 435 kcal	7.95
Black Forest Italian Meringue Sundae (v)	7.95
liquorice & fruits of the forest ice cream, berry chantilly, Oreos,	
torched meringue, compôte (G, S, E, D) 588 kcal	
Artisan Cheeseboard (gfo)	12.95
whipped Yellison Goat's Cheese, Yorkshire Blue, Eh Up Cheddar,	,,,
Old Yorkshire chutney, crackers, fruits (G, D, CE/P, N, S, E, SE) 862 kcal	

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)
Allergens (Contains / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten
L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members.

Please let your server know if you wish to remove this element.







