



## DRUM & MONKEY

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### DESSERTS

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Honeycomb baked Alaska  
lemon thyme, honey drizzle  
9.95

Dark chocolate & orange  
mousse  
chocolate soil, peach sorbet (Ve)  
9.80

V & R  
vanilla ice cream &  
raisins soaked in Madeira  
8.25

French apple tart  
vanilla ice cream  
9.95

Crème brulee  
shortbread biscuit  
8.95

Frangipane tart  
strawberry & white chocolate,  
strawberry ice cream  
(contains nuts)  
9.80

Affogato  
vanilla ice cream, espresso shot  
6.95  
add a liqueur 9.95

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### HARROGATE VANILLI'S LUXURY ICE CREAM

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Choice of:  
Vanilla | Honeycomb | Triple chocolate  
Coconut | Strawberry | Mint chocolate chip  
Peach sorbet (Ve)

1 scoop 3.25 / 2 scoops 5.50 / 3 scoops 8.25

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### CHEESE

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**Coverdale** - lovingly handcrafted in Northallerton, Crumbly & tangy  
**The Duke of Wellington** - Blue cheese soft and buttery, salty bite  
**Eh Up Yorkshire** - 18 month mature cheddar with a smooth flavour  
**Baron Bigod** - handmade in Suffolk, unpasteurised Brie style  
**Driftwood** -ash coated goat log, silky & smooth texture

3 cheeses 13.95 or 5 cheeses 19.95

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### DESSERT WINE

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Taylor LBV Port 8.95 (75ml)

Pineau des Charentes 5yrs Rouge 9.95 (75ml)

Chateau de Stoney Muscat 9.95 (75ml)

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### COFFEE & TEA

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Espresso 3.40

Double Espresso | Macchiato 3.80

Cappucino | Flatwhite | Latte 4.00

Americano 3.80

Pot of Tea 3.80

Liqueur Coffee 9.95

Please inform a member of the team if you have any food allergies or dietary requirements