



## DRUM & MONKEY

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### DESSERTS

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#### Honeycomb baked Alaska

lemon thyme, honey drizzle

8.95

#### V & R

vanilla ice cream &  
raisins soaked in Madeira

6.50

#### Apple crumble

crème Anglaise

8.95

#### Dark chocolate & orange mousse

chocolate soil, orange marmalade  
ice cream

9.50

#### French apple tart

vanilla ice cream

9.50

#### Affogato

vanilla ice cream, espresso shot

6.50

add a liqueur

9.95

#### Crème brulee

shortbread biscuit

8.95

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### HARROGATE VANILLI'S LUXURY ICE CREAM

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Choice of:

Vanilla | Honeycomb | Triple chocolate

Ricotta & fig | Malted milk | Peach sorbet | Lemon & ginger

Orange Marmalade | Fig & walnut (Ve)

1 scoop 2.95 / 2 scoops 5.25 / 3 scoops 7.50

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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 12.95. 5 cheeses 18.95

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### DESSERT WINE

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Taylor LBV Port 8.95 (100ml)

Pineau des Charentes 5yrs Rouge 9.95(100ml)

Chateau de Stoney Muscat 9.95 (125ml)

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### COFFEE & TEA

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Espresso 3.20

Double Espresso | Macchiato 3.60

Cappucino | Flatwhite | Latte 3.80

Americano 3.60

Pot of Tea 3.60

Liqueur Coffee 9.50

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