



DRUM & MONKEY

DESSERTS

Honeycomb baked Alaska
lemon thyme, honey drizzle
9.50

Dark chocolate & orange
mousse
chocolate soil, peach sorbet (Ve)
9.50

V & R
vanilla ice cream &
raisins soaked in Madeira
7.95

French apple tart
vanilla ice cream
9.50

Crème brulee
shortbread biscuit
8.95

Frangipane tart
chocolate & pear,
vanilla ice cream
(contains nuts)
9.50

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

HARROGATE VANILLI'S LUXURY ICE CREAM

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

1 scoop 2.95 / 2 scoops 5.25 / 3 scoops 7.50

CHEESE

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

DESSERT WINE

Taylor LBV Port 8.95 (100ml)

Pineau des Charentes 5yrs Rouge 9.95 (100ml)

Chateau de Stoney Muscat 9.95 (125ml)

COFFEE & TEA

Espresso 3.30

Double Espresso | Macchiato 3.70

Cappucino | Flatwhite | Latte 3.90

Americano 3.70

Pot of Tea 3.70

Liqueur Coffee 9.95

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