DRUM & MONKEY

DESSERTS

Honeycomb baked Alaska
lemon thyme, honey drizzle
9.95

Dark chocolate torte
cointreau sauce, orange &
chocolate ice cream
9.80

V & R
vanilla ice cream &
raisins soaked in Madeira
8.50

French apple tart
vanilla ice cream
9.95

Crème brulee
shortbread biscuit
8.95

Burnt basque cheesecake
salted caramel ice cream
9.80

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 | Salted caramel
White chocolate & raspberry
Orange & chocolate
Mango & passion fruit sorbet (Ve)
1 scoop 3.25 / 2 scoops 5.50 / 3 scoops 8.25

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 13.95 or **5** cheeses 19.95

DESSERT WINE

Taylor LBV Port 8.95 (75ml)

Pineau des Charentes 5yrs Rouge 9.95 (75ml)

Chateau de Stoney Muscat 9.95 (75ml)

COFFEE & TEA

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