



DRUM & MONKEY

DESSERTS

Honeycomb baked Alaska
lemon thyme, honey drizzle
8.95

V & R
vanilla ice cream &
raisins soaked in Madeira
5.95

**Blackberry & apple
crumble**
crème Anglaise
8.95

French apple tart
vanilla ice cream
8.95

**Dark chocolate & orange
mousse**
chocolate soil, orange marmalade
ice cream
9.50

Crème brulee
shortbread biscuit
8.95

Affogato
vanilla ice cream, espresso shot
5.95
add a liqueur
8.95

HARROGATE VANILLI'S LUXURY ICE CREAM

Vanilla, honeycomb, dark chocolate,
raspberry & black currant ripple,
orange marmalade, black currant sorbet,
fig and walnut (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 11.95. 5 cheeses 17.95

DESSERT WINE

Ferreira LBV Port 8.50 (100ml)
Pineau des Charentes 5yrs Rouge 8.95(100ml)
Chateau de Stoney Muscat de Frontignan 8.95 (125ml)