



DRUM & MONKEY

DESSERTS

Dark chocolate & Passion fruit mousse

mango & passion fruit, coulis

9.50

Honeycomb baked Alaska

lemon thyme, honey drizzle

8.95

Crème brulee

shortbread biscuit

8.95

V & R

vanilla ice cream &
raisins soaked in Madeira

5.95

Blackberry & apple

crumble

crème Anglaise

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, strawberry-basil & balsamic,
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)

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