



## DESSERT MENU

### VANILLA CRÈME BRÛLÉE (GF)

Yorkshire Strawberries, Mint Meringue, Elderflower Gel  
Strawberry Sorbet **£8.50**

*Late Harvest Royal Tokaji, Hungary 70ml £7.95*

### SALTED CARAMEL TART

Mango Gel, Passion Fruit Jelly, Mango & Passion Fruit Sorbet **£8.50**

*Verdejo la Chalada, Vinos Sanz, Spain 70ml £4.95*

### MILK CHOCOLATE DELICE

White Chocolate Ganache, Chocolate Aero, Blackberry Sorbet **£8.50**

*Tertre de Lys, Sauternes, France 70ml £8.95*

### APRICOT MELBA (GF)

Candied Almonds, Poached Apricots, Yorkshire Raspberries & Basil Ice Cream **£8.50**

*Samos Vin Doux, Greece 70ml £6.95*

### DESSERT SLATE FOR TWO

If you cannot choose or want to share?

Try our sharing slate for two with a taste of all our desserts **£19.50**

### HOME-MADE GRASSINGTON HOUSE ICE CREAM

Liquorice, Vanilla, Marmalade or Dark Chocolate

Scoop **£3.00**

Bowl **£7.50** (Choose Three Flavours)

*Barbadillo, Pedro-Ximenez, Spain 50ml £4.00*

### AND TO FINISH...

A selection of coffees & speciality teas available from **£4.20**

Grassington House liqueur coffee from **£7.75**



# THE CHEESE BOARD CHOICE

**Four Cheese Board Priced at £14.95**

## **INGOT, RAW, GOAT**

Made in south Cumbria with milk from a small herd of 200 goats of the ancient Golden Guernsey breed. Milked every day by Nicola and Martin to produce a lactic fresh goats' cheese with velvety-smooth mouthfeel reminiscent of the very best French Loire goats' cheeses.

## **BARON BIGOD, UNPASTEURISED, COW**

Using the traditional French Montbéliarde cow, Baron Bigod is Britain's first unpasteurised Brie to be made on the farm in traditional large (3kg) wheels and ladled by hand. The French are jealous...

*Made by Jonathan and Dulcie Crickmore in Bungay, Suffolk, England.*

## **DODDINGTON, UNPASTEURISED, COW**

Crystalline and powerful, this 2 year old Doddington is made using a hybrid of cheese-making techniques – it has echoes of Parmesan, Cheddar and aged Gouda – yet cheese-maker Maggie's original main influence was Red Leicester!

*Made by Maggie Maxwell in Wooler, Northumberland, England.*

## **LEEDS BLUE, PASTEURISED, SHEEP**

Mario Olianas moved to Yorkshire from Italy in 2001. Hailing from a budding family of Italian gourmets & cheesemakers, Mario uses sheep's milk from Harrogate to create this smooth, rich & creamy Leeds Blue.

*Made by Mario Olianas in Adel, Leeds, West Yorkshire.*

### **Served with:**

Quince Jelly, Homemade Tomato Crackers

**Truffle Honey: £2.00**

**Why not add a Glass of Port?**

**Graham's 10-year Tawny, 50ml £5.50**

**Graham's Fine Ruby, 50ml £4.50**

**Graham's Vintage Malvedos, 50ml £8.50**