



DESSERT MENU

YORKSHIRE RHUBARB CRUMBLE £9.45

Crumble Tart, Rhubarb Mousse, Rhubarb Tuile, Vanilla Crème Anglaise

Late Harvest Royal Tokaji, Hungary 70ml £7.95

CHOCOLATE GANACHE (GF) £9.45

Chocolate Soil, Milk Chocolate Whipped Ganache, Blood Orange Sorbet, Blood Orange Segments

Verdejo La Chalada, Vinos Sanz, Spain 70ml £4.95

RASPBERRY MILLE FEUILLE £9.45

Passion Fruit Ganache, Raspberry Sorbet, Raspberry & Lime Meringue

Tertre de Lys, Sauternes, France 70ml £8.95

VANILLA CRÈME BRÛLÉE (GF) £9.45

Mint Sponge, Lemon Curd, Blackcurrant Compôte

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 deserts **£22.50**

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 £4.95

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

Town Crier, Pasteurised Cow V

Made by Italian Mario Olinas in Otley. He learnt how to make this style of cheese when visiting Gorgonzola and Taleggio producers in his native Italy. Using local cow's milk aged for 6 weeks, aged and washed slightly less than its Italian counterpart to make it slightly mellower. Named after Otley's famous Town Crier

Ravenworth, Pasteurised Goat

Made by Nicola Robinson in South Cumbria, the name comes from the nearby town 'Crosby Ravensworth' (Norse for Ford with Raven/Crows). Originally starting recipe as a soft Dales-style/Creamy Lancashire cheese; it is made thinner then matured French-in-style for 6 weeks, rubbing the rind with salty water so it develops a natural pinky hue.

Yoredale Blue, Unpasteurised Cow V

Made by hand, Yoredale Blue is made to a traditional cloth-bound Wensleydale recipe. The cheese is pierced which allows the blue veins to form, giving it a smooth and soft texture with mellow spicy-blue flavour. Made by Ben and Sam Spence in the town of Wensley, Wensleydale, England.

Corra Linn, Unpasteurised Sheep

Reminiscent of the finest Manchego, with a touch of Scotland. Using their own sheep's unpasteurised milk, the Errington family have created a hard sheep's milk cheese, that has a sweet hazelnutty flavour with earthy, heathery undertones – capturing the nature of the rugged Scottish landscape.

Aged for over a year, and cloth bound with a natural rind.

Served with:

Garden Apple Chutney, 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