

# Dessert Menu





# The Good Food Guide 1980—2017

## Hot Desserts

- 1 Sticky Toffee Pudding. Our version of this Classic Dessert (has been on our menu for nearly 40 years now) with Custard or Whipped Cream or Beacon Farm Ice Cream...£5.99
- 2 Jam Roly Poly Traditional Suet Pudding with Homemade Vanilla Custard. £5.99
- 3 Black Forest Sponge Pudding made with Griottine Cherries with Kirsch Syrup and whipped cream...£5.99
- 4 Squidgy Chocolate Pudding (Served Warm) with White Chocolate & Orange Sauce & vanilla Ice Cream or Crème Fraîche....£5.99
- 5 Banana and Salted Caramel Sticky Pudding ...£5.99
- 6 Caramelised Rice Pudding with our Own Strawberry Jam....£5.99

## Cold Desserts

- 7 Rich Lemon Posset with Shortbread Biscuit ...£5.99
- 8 Raspberry and Passion Fruit Curd Eton Mess ...£5.99
- 9 Sherry Trifle Traditional Sherry Trifle topped with Whipped Cream and Nuts.....£5.99
- 10 Magpie Fuffie Slice. Made For Coeliacs or anyone who loves Coconut. Topped with Cream and Fresh Fruit. £5.99
- 11 Baked Vanilla Cheesecake Served With Whipped Cream ...£5.99
- 12 Lemon Meringue Pot Homemade Lemon Curd, Mascarpone, Meringue pieces and Whipped cream over Lemon Ice Cream....£5.99
- 13 Chocolate Brownie Sundae Vanilla Ice Cream Layered With Warm Chocolate Brownie and Chocolate Sauce. Topped With Whipped Cream, Honeycomb Pieces and Wafers ...£6.49
- 14 Rhubarb Fool With Ginger Flapjack ...£5.99
- 15 Magpie Knickerbocker Glory. Retro Ice Cream Heaven Layers of Vanilla and Strawberry Ice Cream, Meringue, Poached Fruit and Fruit Purees Topped with Whipped Cream, Chocolate and Nuts. £6.49
- 16 Sherry and Marzipan Fruit Cake served with Wensleydale Cheese £5.99
- 17 Fruit Cake with No Added Sugar (sweetened with Fruit Juice) Served with Wensleydale Cheese. £5.99
- 18 Yorkshire Gingerbread with Wensleydale Cheese £5.99

No Gluten Containing Ingredients Nos 4, 6, 8, 9, 10, 12, 15 (without wafer)

**Desserts Containing Nuts** \* No's 4, 9 (Topping), 10, 15 (Topping), 16

Low Sugar 16

\*As all desserts are made in the same kitchen it is possible that a trace of nuts or peanuts are present in other desserts

Three Scoops of Beacon Farm Locally Made Ice Cream  
with Rossini Wafer @ £5.99

vanilla Ice Cream with Chocolate and Chocolate Scroll

or

Cinder Toffee Ice Cream with Butterscotch Sauce and Honeycomb Pieces

or

Strawberry Ice Cream with Strawberry Puree and Chocolate

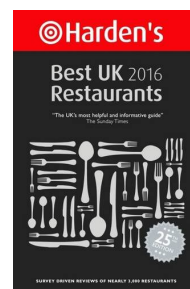
or

Lemon Ice Cream with Lemon Curd and Chocolate Scroll

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## Sorbets @ £5.99

Lemon or Blackcurrant



## A Selection of Northumbrian Cheese and Biscuits £7.99

### Cuddy's Cave

Rich and Succulent Cheese From Northumberland.

### Wensleydale

Moist Tangy Cheese from The Yorkshire Dales.

### Yorkshire Blue

Award winning creamy Blue Cheese from The Vale of York.



## Tea and Coffee Etc

Pot of Yorkshire Tea or Decaffeinated Tea ...£1.75

Pot of Speciality Tea (Earl Grey, Darjeeling, Fruit or Herbal)...£1.99

Iced Tea....£1.95

Cafetière of coffee for one.....£2.95

Espresso ..£1.65- Large..£2.40

Cappuccino..£2.40

Latté ..£2.40

Hot Chocolate with whipped cream ...£2.49

Irish Coffee .. £4.99

Home-made Chocolates...40p each

## Ferreira Quinta do Porto 10 Year Old Finest Old Tawny Port.

50ml Glass £3.95

125ml Glass £7.95

## Liqueurs (50ml) @ £4.95 each

Tia Maria, Baileys Irish Cream, Drambuie, Cointreau or Amaretto

## Sticky Wine

Château de Stony Muscat de Frontignan 375ml Bottle £14.95

## Pineau des Charentes 5 Year Old

Year old Cognac is blended with freshly pressed grape juice - Semillon and Sauvignon for the White, Cabernet and Merlot for the Ruby - It is then matured for Five Years in Wood giving it a Sweet, Mellow and Very Fruity taste which is delicious as an Aperitif or with Desserts - A.B.V. 18%

750ml Bottle £39.95

125ml Glass £7.95

50ml Glass £3.95

### Ruby

Strong and voluptuous- Perfect with Chocolate, Coffee & Toffee desserts

### Blanc

Full-bodied and refined- Ideal with creamy fruity type desserts