

Dessert
Menu



Desserts

Sticky Toffee Pudding.

Our version of this Classic Dessert (has been on our menu for 40 years now) with Custard or Whipped Cream or Beacon Farm Ice Cream...5.99

Jam Roly Poly

Traditional Suet Pudding with Homemade Vanilla Custard. 5.99

Squidgy Chocolate Pudding (Served Warm) No Gluten Containing Ingredients Contains Nuts

With White Chocolate & Orange Sauce and Vanilla Ice Cream or Crème Fraîche.....5.99

Christmas Pudding

with Brandy Custard. 5.99

Rhubarb Crumble

with Homemade Vanilla Custard or Whipped Cream or Beacon Farm Ice Cream...5.99

Eton Mess May Contains Nuts Please Check

Meringue, Fresh Whipped Cream etc. Please ask for today's variety...5.99

Traditional Sherry Trifle No Gluten Containing Ingredients Contains Nuts

Sherry Soaked Sponge, Raspberries and Homemade Vanilla Custard topped with Whipped Cream and Chopped Nuts...5.99

Magpie Fuffie Slice No Gluten Containing Ingredients Contains Nuts

Made For Coeliacs or anyone who loves Coconut. Topped with Cream and Fresh Fruit...5.99

Cheesecake May Contains Nuts Please Check

Please ask for today's flavour of Cheesecake5.99

Sherry and Marzipan Fruit Cake Contains Nuts

Served with Wensleydale Cheese and Fruit...5.99

Fruit Cake with No Added Sugar (sweetened with Fruit Juice)

Served with Wensleydale Cheese and Fruit...5.99

Yorkshire Gingerbread

Served with Wensleydale Cheese and Fruit...5.99

Please See Menu Screens for any Special Dessert of the Day

A Selection of Northumbrian Cheese

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.

Served with Magpie Aubergine Chutney, Gingerbread and Biscuits9.99

*Nut s. As all desserts are made in the same kitchen it is possible t
hat a trace of nut s or peanuts are present in all desserts*

See next page for a selection of Ice Cream Desserts

Ice Cream Desserts

Lemon Meringue Sundae No Gluten Containing Ingredients

Homemade Lemon Curd, Mascarpone, Meringue Pieces and Whipped Cream over Lemon Ice Cream...6.49

Rhubarb and Ginger Sundae

Rhubarb, Gingerbread and Vanilla Ice Cream Topped With Whipped Cream and Wafer ...6.49

Chocolate Brownie Sundae

Vanilla Ice Cream Layered With Warm Chocolate Brownie, Honeycomb Pieces and Chocolate Sauce. Topped With Whipped Cream and Wafer ...6.49

Magpie Knickerbocker Glory No Gluten Containing Ingredients Contains Nuts

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

Three Scoops of Beacon Farm Locally Made Ice Cream with Rossini Wafer Choose From

Bourbon Vanilla Ice Cream with Chocolate and Chocolate Scroll...5.99 No Gluten Containing Ingredients without Wafer

Cinder Toffee Ice Cream with Butterscotch Sauce and Honeycomb Pieces...5.99 No Gluten Containing Ingredients without Wafer

Strawberry Ice Cream with Strawberry Puree and Chocolate...5.99 No Gluten Containing Ingredients without Wafer

Lemon Ice Cream with Lemon Curd and Chocolate Scroll...5.99 No Gluten Containing Ingredients without Wafer

Lemon Or Blackcurrant Sorbet with Chocolate Scroll...5.99 No Gluten Containing Ingredients

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

5 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

Port, Liqueurs and Dessert Wines

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50ml Glass £3.95

125ml Glass £7.95

Liqueurs (50ml) @ £4.95 each

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

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Tea and Coffee Etc

Pot of Yorkshire Tea or Decaffeinated Tea ...1.80

Pot of Speciality Tea (Earl Grey, Darjeeling, Fruit or Herbal)...2 .00

Iced Tea....1.75

Cup of Freshly Brewed Coffee2.10

Cafetiere of coffee for one.....3.25

Espresso £1.75- Large 2.50

Cappuccino 2.75

Caramel Cappuccino 2.75

Latté 2.75

Caramel Latte 2.75

Irish or Liqueur Coffee £5.25

Hot Chocolate (Topped with whipped cream) 2.49

Home-made Chocolates...45p each