

Dessert
Menu



The Good Food Guide 1980—2011

Hot Desserts

1. **Treacle Sponge** with Homemade Vanilla Custard £5.25
2. **Jam Roly Poly** Traditional Suet Pudding with Homemade Vanilla Custard. £5.25
3. **Sticky Toffee Pudding**. Our version of this Classic Dessert (has been on our menu for over 30 years now) with Ice Cream, Whipped Cream or Custard £5.25
4. **Squidgy Chocolate Pudding (Served Warm)** with White Chocolate & Orange Sauce & Crème Fraîche £5.25
5. **Steamed Simnel Pudding** with Spiced Syrup & a Jug of Homemade Custard. £5.25
6. **Warm Chocolate Fondant Tart** with Whipped Cream. (Cooked to Order Please allow minimum 10 Minutes) £5.25
7. **Hot X Bun Bread and Butter Pudding** with Ice Cream, Whipped Cream or Custard. £5.25

Cold Desserts

- 8 **Blueberry Syllabub Trifle** with Langues de Chat £5.25
- 9 **Coffee Crème Brûlée** with Cinnamon Shortbread £5.25
- 10 **Magpie Fuffie Slice**. Made For Coeliacs or anyone who loves Coconut. Topped with Cream and Fresh Fruit. £5.25
- 11 **Mint Slice** Peppermint and White Chocolate Fondant with a Chocolate Brownie Base served with Whipped Cream. £5.25
- 12 **Lemon Meringue Pot** Homemade Lemon Curd, Mascarpone, Meringue pieces and Whipped cream over Vanilla Ice Cream. £5.25
- 13 **Hazelnut Meringue** with Bananas, Butterscotch Sauce and Whipped Cream. £5.25
- 14 **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. £5.95
- 15 **Sherry and Marzipan Fruit Cake** served with Wensleydale Cheese £5.25
- 16 **Diabetic Fruit Cake** with No Added Sugar (sweetened with Fruit Juice) Served with Wensleydale Cheese. £5.25
- 17 **Yorkshire Gingerbread** with Wensleydale Cheese £5.25

Most of our Desserts are suitable for vegetarians if in doubt please ask your waiter/waitress
Gluten Free Nos 4,9 (except Shortbread), 10, 12, 13, 14
Desserts Containing Nuts* Nos 4,5, 10,13, 14, 15, 16

**As all desserts are made in the same kitchen it is possible that a trace of nut is present in other desserts*

Three Scoops of Beacon Farm Locally Made Ice Cream @ £5.25

vanilla Ice Cream with Whipped Cream and Chocolate Scroll

or
Coffee Ice Cream with Coffee Syrup & Whipped Cream

or
Cinder Toffee Ice Cream with Butterscotch Sauce, Nuts & Whipped Cream

or
Strawberry Ice Cream with Strawberry Puree, Whipped Cream and Chocolate

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Beacon Farm Sorbets @ £5.25

Orange or Passion Fruit

A Selection of Northumbrian Cheese and Biscuits £7.95

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 ...£1.60

Pot of Speciality Tea (Earl Grey, Darjeeling, Fruit or Herbal)...£1.85

Iced Tea....£1.85

Cafetière of coffee for one.....£2.45

Espresso ..£1.60- Large..£2.25

Cappuccino..£1.95

Latté ..£1.95

Hot Chocolate with whipped cream ...£1.95

Irish Coffee .. £3.95

Home-made Chocolates...35p each

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

Port Glass £2.95

175ml Glass £4.95

Liqueurs (50ml) @ £3.95 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 10 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 Ten 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 £27.95

175ml Glass £6.95

25ml Shot Glass £1.25

Ruby

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

Blanc

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