



Cheese Course :

Yorkshire Blue

sourdough crumpets, damson cheese, rocket £5.50



Puddings

and suggested accompanying wines

Yorkshire Rhubarb

crème anglaise, parkin, beurre noisette, mint £14.50

Nivole, Moscato d'Asti, Chiarlo, D.O.C.G., Piedmont, 2016 £6.00 (70ml) £10.50 (125ml)

Clementine

clementine parfait, chocolate, pâte de fruit £14.00

Essensia Orange Muscat, Andrew Quady, 2015 £6.50 (70ml) £11.75 (125ml)

Lemon Drizzle

lemon curd, shortbread, Italian meringue, verbena £12.50

Château Briatte, Sauternes, 2011 £8.30 (70ml) £15.00 (125ml)

Passion Fruit Soufflé

white chocolate, passion fruit sorbet, mint £16.00

*Semillon Gewurztraminer, Late Harvest,
Casa Silva, Colchagua Valley, 2015* £5.00 (70ml) £8.50 (125ml)

A Selection or Choice of Home-made Ice-creams and Sorbets £8.00

A Selection or Choice of British and Irish Cheese

tomato chutney, grapes, celery £14.00



SPRING SEASONAL MENU

(THE PUDDINGS BELOW ARE INCLUDED IN THE SET £45 MENU)

Strawberry Tart

clotted cream, Champagne, sorrel

Banana

caramel mousse, milk ice-cream, banana cake

Rhubarb Délice

vanilla ice-cream, rhubarb and custard macaron, white chocolate

Selection of Home-made Ice-cream and Sorbets



'Ethically-sourced' Cafetière Coffee, Cappuccino or Espresso,

with Sweetmeats £5.00

ALLERGENS AND SPECIAL DIETS:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the Hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

A discretionary 12.5% service charge will be added to your final account.

Pudding Wine

<u>Bin No.</u>		<u>70ml</u>	<u>125ml</u>	<u>Bottle</u>
France				
096	Château Briatte, Sauternes, 2009 (37.5cl) Opulent, lush tropical fruits, honeyed orange marmalade richness and balanced with invigorating acidity.	8.30	15.00	47.00
356	Coteaux du Layon, 1^{er} Crû, Chaume, Domaine des Forges 2015 (75cl) A dried fruit nose with notes of toasted almonds. In the mouth, a good intensity with candied fruit aromas accompanied by the typical honey notes we expect from this appellation. Not lusciously sweet, so ideal to drink on its own or to accompany blue cheeses or simple fruit desserts.	6.20	10.50	62.00
Italy				
364	Nivole, Moscato d'Asti, Chiarlo, D.O.C.G., 2013 (37.5cl) Only 5% alcohol makes it particularly light and soft on the palate. Fragrant, intensely fruity bouquet, offset by musky notes, and a suggestion of effervescence in the texture.	-	-	24.00
353	Passito di Pantelleria, D.O.C., Pellegrino, 2014 (37.5cl) From the island of Pantelleria. Bright amber colour with delicate grapey aromas and apricot and marmalade characteristics.	6.00	10.50	32.00
366	Castello di Brolio, Vin Santo del Chianti Classico, DOC, Toscana, 2006 (50cl)- (90% Malvasia di Toscana, 5% Canaiolo, 5% Sangiovese) Robert Parker – 93 points Malvasia Toscana is cultivated in the vineyards of Pianarsiccio specifically for Brolio's Vin Santo. A small percentage of Sangiovese and Canaiolo to enrich its' colour and body. Amber yellow colour with gold reflections. The nose offers intense aromas of orange and apricot jam with hints of honey, chestnut purée and almonds. The palate is reminiscent of toasted almonds, amaretto, nuts and dried figs. Generous wine with a persistent finish.	-	-	48.00
Hungary				
358	Tokaji 5 Puttonyos, Royal Tokaji Wine Co. 2008 (50cl) At first, botrytis, apricot, orange peel and honey hit the nose, followed more explicitly by the fig, with wood and smoky notes flashing up. Rich palate of orange and notes of botrytis, is then swept by apricot with a citrusy aftertaste. Mint also appears with its cooling and refreshing effects. It is not the sweetness, but the rich aromas that add up to the extremely long finish.	9.75	15.95	52.50
United States of America				
350	Elysium, Black Muscat, Andrew Quady, 2015 (37.5cl) A great Californian speciality, ripe cherry and summer fruit flavours with a delicious creaminess, almost 'port-like'.	-	-	34.00
355	Essensia Orange Muscat, Andrew Quady, 2015 (37.5cl) Very sweet with potent flavours of tangerines, apricots, honey, butterscotch and vanilla. Crisp acidity provides clean balance.	6.50	11.75	35.00
South Africa				
483	Noble Late Harvest, Nelson Estate, Paarl, 2012 (100% Semillon) (37.5cl) Golden straw in colour with intense aromas of dried apricots, peaches and hints of pineapple on the nose complimented by delicate honey flavours on the pallet. The wine is full, but not cloying sweet due to the crisp acidity and it finishes with a long lingering aftertaste. Ideal when served chilled on its' own, but also a great partner to strong cheese and fruity desserts.	-	-	32.00
367	Semillon/Sauvignon Blanc, Vergelegen, Stellenbosch, 2011 (37.5cl) Ripe, tropical fruit abounds on the nose but the wine does not become dull and uninteresting due to marvelous acidity and freshness on the palate. Do not drink with chocolate in any form!	-	-	32.00
Canada				
359	Vidal Icewine, Southbrook, 2008 (37.5cl) Intense wine with flavours of lychee, mango, nectarine and peach with hints of gingerbread and honey. Hand harvested at -8°C.	9.95	18.75	56.00
New Zealand				
361	"Sticky Mickey" Late Harvest Sauvignon Blanc, Eradus, Marlborough, 2014 (37.5cl) Aromas of apricots, dried fruit, honey, and savoury/salty notes at the same time. The palate is sweet, with mango, tropical fruit and melon notes, counterbalanced by a great acidity. This limey acidity gives backbone to all that ripe, succulent fruit, keeping it succulent rather than cloying and as a result super-moreish! Long lingering finish, delicious!"	7.60	13.00	41.00
Chile				
368	Semillon Gewurztraminer, Late Harvest, Casa Silva, Colchagua Valley, 2015 (37.5cl) This lively wine offers floral aromas mixed with notes of pink grapefruit and orange confiture. On the palate it is round, fully bodied, with good acidity and notes of orange peel that lead into a pleasant and very long finish.	-	-	26.50