



# SAMPLE DESSERT MENU

## ROOM FOR PUDDING?

Light & delectable, these sweets are perfect accompanied by one of our delicate dessert wines, please ask our Sommelier for details.

**BRAMLEY APPLE TATIN**, Apple Cream Wafer, Apple Sorbet **£5.95**  
*Muscat Beaume-De-Venise-Rhone 70ml - £5.00*

**EGG CUSTARD TART**, Poached Pear, Elderflower Ice Cream & Granola **£5.95**  
*2014 Botrytis Viognier- Yalumba, Barossa Valley 70ml - £7.00*

**STICKY TOFFEE PUDDING**, Butterscotch Sauce & Town Head Cream **£5.50**  
**Pedro Ximenez Jerez 70ml - £6.00**

**BAKED DARK CHOCOLATE MELT**, Delice, White Chocolate Sorbet, Mint Sponge (Approximate 15 Minute Wait) **£6.25**  
**Banyuls-Languedoc 70ml - £7.50**

**RASPBERRY SOUFFLÉ**, White Chocolate & Raspberry Bon Bon (Approximate 15 Minute Wait) **£5.95**  
*2005 Chateau La Rame St Croix Du Mont 70ml - £8.00*

**TEMPTING DESSERT SLATE** - Cannot choose or want to share?  
Please ask for today's selection of 5 tasting desserts. For 2 **£13.50**  
(Approximate 15 minute wait) For 3 **£18.50**

**HOME-MADE ICE CREAMS:** Vanilla, Marmalade, Liquorice Scoop **£1.75**  
Bowl **£4.50**

## AND TO FINISH...

A selection of Coffee's & speciality Teas available from **£2.75**  
Grassington House Liqueur Coffee from **£6.75**