

Desserts

VANILLA PANNA COTTA

Mango, pineapple, and mint salsa with toasted coconut (gf) £8.95

STICKY TOFFEE PUDDING

Black treacle butterscotch sauce and vanilla ice cream (gf) £8.95

DOUBLE CHOCOLATE BROWNIE

Caramelised white chocolate chunks and dark chocolate ice cream (gf) £8.95

BAKED CHEESECAKE

New York style with apple and blackberry compote £8.95

ICE CREAM

£2 per scoop

Vanilla, Chocolate, Strawberry, Coffee, Caramel

THE FOUNTAIN CHEESEBOARD

3 Fine Yorkshire cheeses, caramelised onion chutney, grapes, crackers, grilled sourdough, and butter £10.95

AFTER DINNER DRINKS

ESPRESSO MARTINI

Eristoff Vodka, Kahlua, Espresso £8.95

OLD FASHIONED

Bourbon, Bitters, Brown Sugar, Orange Peel £8.50

CHERRY RUM SOUR

Bacardi Spiced Rum, Cherry Syrup, Lemon Juice, Bitters £7.95

AMERICANO £3.60

CAPPUCCINO £3.90

ESPRESSO £3.50

LATTE £3.90

BREAKFAST TEA £2.50

DISARONNO £6

BAILEYS £6

COURVOISIER £6

JAMESON £6

COINTREAU £6

(V) Vegetarian (GF) Gluten Free (VE) Vegan (GFA) Gluten Free Option Available

FOOD ALLERGIES AND INTOLERANCES:

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g. fryers, grills, etc.) and food preparation areas may be shared, and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones.