

Desserts

Cartmel Sticky Toffee Pudding,
Vanilla Ice Cream
£5.50

Banana and Chocolate Knickerbocker Glory
£5.50

Baked Alaska, Berry Compote & Pouring Cream
£5.50

Homemade Rice Pudding, Mulled Pears
£5.00

Jam Roly Poly, English Custard
£5.00

Blackcurrant Bakewell Tart with Clotted Cream
£5.00

Dessert Wine

Riesling Beerenauslese, Dr. Loosen, Mosel, Germany 2006
For those of you who want to treat themselves to a dessert wine,
187ml Bottle £18.00

Traditional English Pancakes

A choice of fillings – Lemon Juice & Cane Sugar,
Raspberry Compote, Hazelnut & Chocolate,
Fresh Blueberries or Fresh Strawberries. Served with
Homemade Ice Cream or Whipped Double Cream £5.00

Homemade Ice Cream

Our Ice Cream is made using only natural ingredients.

Ice Cream Vanilla, Pomfret Cake, Raspberry Ripple
or Milk Chocolate Chip

Sauces Chocolate, Caramel or Raspberry
2 Scoops £3.50 3 Scoops £5.00

Homemade Milkshakes

Our Milkshakes are made using only natural ingredients
Raspberry, Chocolate, Vanilla £3.50

Cheese

Yorkshire Cheeses

Served with Butter, Homemade Bread, Biscuits,
Celery & Fireside Chutney

Fountains Gold Wensleydale
Ribblesdale

Yellinson Farm Goats Cheese
Swaledale Old Peculier

Traditional Smoked Wensleydale

Mrs Bell's Yorkshire Blue

Length to share £9.50

Choice of 3 Cheeses £5.00

Port (50ml)

Why not try a glass of Port with your Cheese.

Ramos Pinto Collector (19.5%) £2.90

Ramos Pinto 10 Year Old Tawny (19.5%) £5.50

Coffees and Teas

Triple Certified Espresso specially blended for Ribble
Valley Inns. Fairtrade, Rain Forest Alliance & Soil Association
Certified. Served with Homemade Yorkshire tea cake

Espresso, Americano, Macchiato £2.25

Cappuccino, Latte, Double Espresso £2.50

Fairtrade Hot Chocolate £2.50

Special Coffees - Spirit or Liquor of your choice £4.50

Selection of Teas - Please ask one our staff to go
through our selection of popular teas £1.75

Please see our Bar Tariff for a selection of After Dinner Drinks