

The Brasserie

Desserts Menu

Warm Yorkshire Parkin - £11

Butterscotch Sauce, Vanilla Ice Cream, Brandy Snap, Candied Peel

Blackcurrant Cheesecake - £10

Toasted Coconut, Coconut Ice Cream

Seasonal Crumble - £11

Choice of Vanilla Ice Cream or Crème Anglais

Dark Chocolate Fondant - £12

Chocolate Sauce, Vanilla Ice cream

Poached Plum- £10

Chantilly Cream, Meringue

Ice Cream - £7.5

Selection of Sorbets and Ice Cream

Cheeseboard - £14

Selection of Three Courtyard Dairy Cheeses, Crackers, Homemade Chutney

The Brasserie

Selection Of Teas

Yorkshire Tea - £3.45

Decaffeinated Breakfast Tea - £3.45

Earl Grey - £3.45

English Breakfast Tea - £3.45

Peppermint Tea - £3.45

Green Tea with Jasmine - £3.45

*Teas are served with 35ml of milk on the
side (18 kcal)*

Coffee

Espresso - £3.25/£3.60

Cappuccino - £4.10

Latte - £4.10

Macchiato - £3.25/£3.60

Flat White - £3.85

Americano - £3.60

Mocha - £4.10

Sweet & Fortified Wine

All served in 75ml measures

Banyuls Rimage, M. Chapoutier, Languedoc, France - £12.50

*100% Grenache, a mix of black fruits and red berries on the nose with a touch of
cocoa.*

Chatsworth Muscat of Alexandria - £12.50

*Made with Muscat grapes grown in the greenhouse at Chatsworth, notes of honey
and roast peach.*

Pedro Ximenez, San Emillio, Jerez, Spain - £8

*Made from sundried grapes, the toffee, molasses and raisin flavours combine with a
silky smooth texture.*

Tawny Port 10 Year, Grahams, Douro - £8.50

Oak cask aged for 10 years enhances the already beautiful fig and honey notes.

Late Bottle Vintage Port, Grahams, Porto - £7

Full bodied, velvety smooth & full of ripe black fruit flavours, pairs well with cheese.