



## DESSERT MENU

### GRASSINGTON HOUSE PEACH

White Chocolate Mousse, White Peach Puree **£7.50**

*Samos Vin Doux – Greece 70ml £6.95*

### APPLE TART TATIN

Blackcurrant & Vanilla Mille-Feuille, Liquorice Ice Cream **£7.50**

*Verdejo la Chalada – Vinos Sanz - Spain 70ml £4.00*

### SALTED CARAMEL TART

Blackcurrant Macaron, Blackberry Sorbet, Chocolate Aero **£7.50**

*Red Muscadell, Nuy Winery, South Africa 70ml £6.95*

### VANILLA CRÈME BRULÉE (GF)

British Strawberries, Meringue, Strawberry Sorbet **£7.50**

*Terre du Lys, Sauternes, France 70ml £8.95*

### DESSERT SLATE FOR TWO

If you cannot choose or want to share?

Try our sharing slate for two with a taste of all our deserts **£19.50.**

### HOME-MADE GRASSINGTON HOUSE ICE CREAM

Liquorice, Vanilla, Marmalade or Dark Chocolate

Scoop **£3.00**

Bowl **£7.50** (Choose Three Flavours)

*Barbadillo, Pedro-Ximenez, Spain 50ml £4.00*

### AND TO FINISH...

A selection of coffees & speciality teas available from **£3.00**

Grassington House liqueur coffee from **£7.75**



# THE CHEESE BOARD CHOICE

**Four Cheese Board Priced at £14.95**

## **INGOT, RAW, GOAT**

Made in south Cumbria with milk from a small herd of 200 goats of the ancient Golden Guernsey breed. Milked every day by Nicola and Martin to produce a lactic fresh goats' cheese with velvety-smooth mouthfeel reminiscent of the very best French Loire goats' cheeses.

## **BARON BIGOD, UNPASTEURISED, COW**

Using the traditional French Montbéliarde cow, Baron Bigod is Britain's first unpasteurised Brie to be made on the farm in traditional large (3kg) wheels and ladled by hand. The French are jealous...

*Made by Jonathan and Dulcie Crickmore in Bungay, Suffolk, England.*

## **DODDINGTON, UNPASTEURISED, COW**

Crystalline and powerful, this 2 year old Doddington is made using a hybrid of cheese-making techniques – it has echoes of Parmesan, Cheddar and aged Gouda – yet cheese-maker Maggie's original main influence was Red Leicester!

*Made by Maggie Maxwell in Wooler, Northumberland, England.*

## **LEEDS BLUE, PASTEURISED, SHEEP**

Mario Olianas moved to Yorkshire from Italy in 2001. Hailing from a budding family of Italian gourmets and cheesemakers, Mario uses sheep's milk from Harrogate to create this smooth, rich and creamy Leeds Blue.

*Made by Mario Olianas in Adel, near Leeds, West Yorkshire.*

### ***Served with:***

Spiced Apple Chutney, Homemade Tomato Crackers

**Truffle Honey OR Homemade Fruit Cake: £1.50**

**Why not add a Glass of Port?**

**Graham's 10-year Tawny, 50ml £5.50**

**Graham's Fine Ruby, 50ml £4.50**

**Graham's Vintage Malvedos, 50ml £8.50**