

Our food is all freshly prepared and cooked to order by our chefs. Please be patient at busy times, it's worth the wait.



DESSERTS

12pm - 4pm Wednesday to Saturday

TREAT YOURSELF

Chef's Sticky Toffee Pudding (v) 5.5

Sea salted caramel sauce, fresh clotted cream and candied walnuts

Elderflower Possett (v) 5.5

Yorkshire lemon curd, English strawberry compote and vanilla shortbread (*gf option*)

Keelham Chocolate Brownie (v) 5.5

Raspberry coulis, chocolate soil and salted caramel ice cream

Brymor Ice Cream (v) (gf) 1.5 per scoop

Made at Masham in the Yorkshire Dales

Choose from: vanilla, chocolate, strawberry, clotted cream, salted caramel, rum and raisin

Northern Block Vegan Ice Cream (vg) (gf) 1.5 per scoop

Local vegan-friendly ice cream made in Leeds

Choose from: Madagascan bourban vanilla, strawberry and yuzu, chocolate and orange blossom

Petit Fours 1.5

A black signpost with a white border, pointing upwards. The text 'THIS WAY FOR TASTY TREATS' is written in white, uppercase, sans-serif font on the sign.

THIS WAY FOR
TASTY TREATS

(v) - Vegetarian (ve) - Vegan (gf) - Gluten-free

Gluten-free bread? Just ask. Special dietary needs? Let us know and we'll be happy to discuss your requirements. Please note we are not an allergen-free kitchen. Nuts, milk, gluten and other allergens are widely used.