



Desserts, Coffee & After Dinner Drinks

Desserts

Rich chocolate brownie, caramel & honeycomb ice cream £6.00 <i>Pacherenc du Vic Bilh Collection (80ml) £4.00</i>	Baileys Irish Cream cheese cake, maple walnut ice cream £6.00 <i>Just another Baileys (50ml)! £3.50</i>
Apricot & cinnamon apple crumble, custard £6.00 <i>Cherry Brandy Liqueur £4.00</i>	Lemon & lime posset, sweet biscuit crumb, fruit coulis £6.00 <i>Carthy & Black 'Yorkshire' lemon liqueur £4.00</i>
Blueberry & vanilla Crème Brulée, almond ice cream £6.00	Eton mess, berry compote, white chocolate, meringue £6.00 <i>Cherry schnapps £3.50</i>
British and European cheeseboard and crackers: £7.00 <i>Yorkshire Blue, Somerset Brie, Cornish Yarg</i> <i>Pocas LBV 2012 – Ruby (50ml) £5.00</i> <i>Pocas 10 Year Old Tawny Port (50ml) £4.00</i> <i>Pocas 10 Year Old Tawny Port (full bottle) £20.00</i>	Chocolate Ice cream Sundae £5.50
	Yorvale Ice Cream & sorbet (♥) selection - 3 scoop £4.50

Sharing Dessert

Perfect with 2 spoons in the table centre for 2 to share

Rich chocolate brownie, caramel & honeycomb ice cream, Baileys Irish Cream cheese cake, Eton mess and mini lemon posset £10.95

Sweet treats with coffee

Perfectly sized mini desserts served with a hot drink of your choice.

Rich chocolate brownie	Irish cream cheese cake wedge	Mini lemon posset crunch	Chocolate Truffles and Florentines	£6.95
Vanilla Ice Cream topped with hot 'Drovers blend' espresso and salted caramel sauce			£5.00	
Chocolate ice cream topped with 'Drovers blend' espresso and a shot of Baileys			£6.95	

'Drovers and out'

The final flourish to any great meal

Large espresso shot, chocolate sweet treats and Plantation Grande Reserve 5 Year old Rum £7.95

Rum tasting notes – Caramel, hint of cinnamon and dried coconut, a little vanilla and the hint of dried banana, leather and deep molasse with a spice finish.

Liqueur Coffee

Irish Whisky	Tia Maria	Baileys	Brandy	Kahlua	Gin (known as an English coffee)	Dark Rum	Grand Marnier	Cointreau	£7.95
Fresh cream floater coffee								£4.50	

Coffee & Tea

We have teamed up with York based coffee merchants York Emporium to create the unique 'Drovers Blend' coffee, complex, smooth with a slight fruity finish using some of the best sources of coffee bean (5 varieties in total) to create these special flavors and aromas.

Americano	Cappuccino	Latte	Macchiato	Espresso	Flat White	Selection of speciality tea	£3.00
-----------	------------	-------	-----------	----------	------------	-----------------------------	-------

After Dinner Drinks

Whisky		Brandy		Rum
Talisker 10 Year Old – Island	£5.00	Martell	£3.50	Plantation Grande Reserve
Macallan Gold – Spayside	£6.00	Hennessy VS	£7.00	Kraken Black Spiced Rum
Glenfardlas 15 Year Old – highland	£6.50	Janneau XO	£15.00	Ableforth's Rumbullion
Wild Turkey	£3.50			
Jamesons	£3.00			
Bushmills	£5.00			

A full selection of after dinner drinks are also available, please ask a member of the team

ALLERGEN INFORMATION Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION GF gluten friendly | V vegetarian | ♥ Vegan