



DESSERT MENU

(All priced at £9.50)

GRASSINGTON HOUSE STICKY TOFFEE PUDDING

Vanilla Ice Cream, Almond Crisp, Miso Fudge, Toffee Sauce

Late Harvest Royal Tokaji, Hungary 70ml £7.95

CHOCOLATE CRÉMEUX (GFO)

Blood Orange, Salted Hazelnut Ice Cream, Sesame Tuille

Rutherglen Muscat, Victoria, Australia 70ml £9.95

LIME LEAF CRÈME BRULÉE (GF)

Lime Leaf Ice Cream, Chocolate Tuille

Tertre de 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 **£22.50**

HOMEMADE GRASSINGTON HOUSE ICE CREAM

Liquorice, Vanilla, Marmalade or Dark Chocolate

Scoop **£3.00**

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

Barbadillo, Pedro-Ximenez, Spain 50ml £4.95

AND TO FINISH...

A selection of coffees & speciality teas available from **£4.20**

Grassington House liqueur coffee from **£7.75**



THE CHEESE BOARD

Four Cheese Board Priced at £14.95

Settle Soft, The Courtyard Dairy, Unpasteurised, Cow (V)

To make this soft, delicate cheese the recipe involves adding a tiny amount of lactic starter bacteria and rennet to the milk, to allow the raw milk to express its '*terroir*'. The cows' milk comes from under five miles away on Keasden Moor. A light, fresh, lactic cheese, with a creamy yet delicate 'light' mousse texture. This is the way that the historic soft cheese from around York and Pickering were made.

Yorkshire Pecorino, Pasteurised, Sheep (V)

Brought in up Sardinia, Mario Olinas comes from a strong family of Italian gastronomes. Moving to Leeds, he decided he wanted to create a better Italian cheese than his brothers. He uses fresh sheep's milk which he collects daily from Harrogate, and cultures imported from Italy. This cheese is based on the classic Pecorino Fresco from Italy, offering a softer texture than is common with many Pecorinos.

Darling Blue, Pasteurised, Cow

The Doddington Farm is run by the Maxwell family. Maggie's brother looks after their 400 cows. The fresh milk is piped across the yard to their dairy, some for ice-cream production, and some for Maggie to turn into a range of cheeses. Matured for 3 months, with thin streaks of blue that give the rich biscuity and gentle-blue flavour.

Darling Blue is named after the local Northumberland heroine Grace Darling.

Carperby Yorkshire Cheddar, Unpasteurised, Cow (V)

Sam & Ben – experienced Wensleydale cheese-makers – wanted to learn a bit more about different cheese styles and how they were made to improve their own cheese.

In early 2025 they collaborated with The Courtyard Dairy and made a batch of Cheddar, following age-old cheese-making techniques. They used raw milk, native bacterial cultures sourced from Cheddar makers in Somerset.

Served with Homemade Garden Apple Chutney & Tomato Crackers

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