



## DESSERT MENU

(All priced at £9.45)

### GRASSINGTON HOUSE STICKY TOFFEE PUDDING

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

*Late Harvest Royal Tokaji, Hungary 70ml £7.95*

### ORANGE & WHITE CHOCOLATE MOUSSE

Caramelised White Chocolate, Orange Gel, Chocolate Tuile, Orange Sorbet

*Rutherglen Muscat, Victoria, Australia 70ml £9.95*

### VANILLA CRÈME BRÛLÉE (GFO)

Yorkshire Rhubarb, Meringue, Rhubarb Sorbet

*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**

### 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 £4.95*

### 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**

## **Yoredale (Old Roan) Wensleydale, Unpasteurised Cow**

In 1957 the last farmer producing Wensleydale cheese in the Yorkshire Dales gave up. Over 50 years later in July 2019, Ben and Sam Spence re-started that tradition on their farm in the heart of Wensleydale. A traditional Wensleydale cheese with a fresh, sharp yet light flavour and supple creamy texture. Made by Ben and Sam Spence in the town of Wensley, Wensleydale, England.

## **Chevin Goat, Pasteurised (V)**

In 2024 Italian-born Mario encountered a shortage of sheep's milk for making cheese, so he sourced local goats' milk, but then had to adapt his 'Yorkshire' Pecorino recipe, but following the same Italian techniques in cheesemaking. Aged at The Courtyard Dairy until four months old, the resulting cheese is savoury, delicately goaty and aromatic, with a firm granular texture. Made by Mario Olianas in Otley, West Yorkshire.

## **Yoredale Blue, Unpasteurised Cow V**

A re-creation of an old classic: blue Wensleydale.

Made by hand, Yoredale Blue is made to a traditional cloth-bound Wensleydale recipe. The cheese is then pierced and aged for a further three months. The piercing allows the blue veins to form and break down the tart-freshness of the traditional Wensleydale, giving it a smooth and soft texture with mellow spicy-blue flavour.

## **Kalkaber, Pasteurised Cow, (V)**

Using fresh raw cow's milk from animals grazed nearby on 'Keasden Tops,' inspired by the traditional mountain cheeses of Spain and Portugal to create a mature cheese with a Cheddar-like sharp bite but sweet finish. Aged for nine months with echoes of the Continent but English character. Made by Kathy Swinscoe at The Courtyard Dairy

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

Garden Apple Chutney, Homemade 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**