



DESSERT MENU (SAMPLE MENU)

Seville Orange Soufflé stem ginger ice cream

Chateau Petit Vedrines 2012, Bordeaux, France – £8.50

Lemon 'Tart'

flavours and textures of lemon and fennel

Stellenbosch Straw Wine, Rustenberg, South Africa 2011- £8.00

Dark Chocolate Marquise garden parsnip and hazelnuts

Jean-Marc Lafage Maury, France – £8.50

Tomlinson's forced Rhubarb textures of rhubarb, basil, shortbread

Tasmania Botrytis Riesling, Australia 2011- £12.00

Cheese

A selection of local cheeses served with their own garnishes

(Supplement as extra course £10.50)

Flight of Niepoort Port

Ruby Dum, Tawny Dee and Colheita 2001

Three 50mls glasses – £15.00

Please see a member of the Restaurant team if you have an allergy and require assistance.

To book a table please call 01765 680 966
Swinton Park, Masham, Ripon, North Yorkshire, HG4 4JH