

# The Carpenters Arms

## Pudding

### Pear Frangipane Tart

Gingerbread Ice Cream £5.95

### Caramelised White Chocolate

Hazelnut Genoise & Blood Orange Sorbet £6.95

### Grappa Panna cotta

Cherry Compote & Pine Nut Praline £6.95

### Sticky Toffee Pudding

Butterscotch Sauce  
Cinder Toffee Ice Cream £6.95

### Baked Alaska

Almond Sponge, Pistachio Ice Cream  
Rose Water Meringue £6.95

### Trio of Sorbet

Raspberry, Mango & Lemon £4.95

### Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti £4.95  
Why not add your favourite liqueur?

### Petits Fours Plate £3.95

Don't have enough room for pudding?  
Try our delicious petit four plate to share

## Pudding Wines

75ml glass £3.95

### Pedro Ximénez Solera Reserva

#### Emilio Lustau, Spain

*Luscious notes of dried figs, chocolate  
caramel & coffee*

### Elysium Black Muscat, Andrew Quady, USA

*Rose petals on the nose, the palate is packed with  
intense rich velvety fruit*

### Chateau Briatte, Sauternes, France

*Rich, ripe fruit, honey marmalade & a citrus vitality*

## Cheese Board

### Full Cheese Board £10.95

### Three Cheese £8.95

Served with Fruit Cake & Artisan Biscuits, Quince  
Jelly, Grapes, Celery & Chutney

### Montgomery's Traditional Cheddar

Milk from the Montgomery's family farm in Yeovil,  
Somerset is used to make this unpasteurised  
farmhouse cheddar, matured for twelve months to  
develop its deep, rich, nutty flavour

### Harrogate Blue

This exclusive golden-bodied, delicate blue-veined  
cheese delivers a luxuriously mellow flavour with a  
hint of pepper

### Brie De Meaux

A beautiful, soft and creamy, hand-turned French  
AOC designated brie.

### Golden Cross Goats Cheese

The flavour of this award winning unpasteurised  
cheese is a careful blend of sweetness and acidity

### Petite Livarot

This AOC designated soft and pungent, washed  
rind cheese is characterised by its distinctive earthy  
aroma and nutty, salty flavour

### *Glass of Port with your Cheese?*

### Graham LBV Port

75ml £4.50  
Bottle £30.95

### Fonseca Guimaraens Vintage Port 1998

#### Portugal

By the bottle £60.95

## After Dinner Cocktails

### Chocolate Orange Martini £6.00

Cointreau, chocolate liqueur,  
milk & a dash of cream

### Espresso Martini £6.95

Kalua coffee flavoured liqueur, infused with  
vodka, fresh coffee & caramel syrup.  
Shaken hard to give a coffee crème.

## Coffee & Teas

### Served with Petits Fours £2.95

Selection of speciality coffee & tea  
from York Coffee Emporium and  
Taylors of Harrogate

### Liqueur Coffees

### served with Petits Fours £5.95

Calypso Coffee, Baileys Latte  
French Coffee, Irish Coffee