

The Carpenters Arms

PUDDING & CHEESE

CHOCOLATE ASSIETTE FOR TWO TO SHARE £14.95

BLACKBERRY & LAVENDER BAVAROIS

Honeycomb, Blackberry Balsamic £5.95

STICKY TOFFEE PUDDING

Butterscotch Sauce, Cinder Toffee Ice Cream £5.95

BAKED ALASKA

Pecan Sponge, Orange Ice Cream & Whisky Meringue £6.95

MILK CHOCOLATE & CARAMEL MOUSSE

Hazelnut Praline £5.95

APPLE TART FINE

Vanilla Ice Cream £5.95

AFFOGATO

Vanilla Ice Cream, Hot Espresso & Biscotti £4.95

RYEBURN OF HELMSLEY TRIO OF SORBET

Raspberry, Mango & Lemon £3.95

CHEESE BOARD

FROM CRYER & STOTT CHEESEMONGERS

FULL CHEESE BOARD £10.95

THREE CHEESES £8.95

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

**KEEN'S TRADITIONAL
UNPASTEURISED CHEDDAR**

This West Country Farmhouse Cheddar cheese matures for more than 12 months to perfection, occasionally growing blue veins at the edges.

BLUEMIN WHITE

A soft, creamy, mould ripened cows' milk cheese. This cheese ripens from the outside, developing an almost brie like texture with a velvety blue rind. Made at Shepherds Purse Creamery Thirsk.

HARROGATE BLUE

A soft and luxuriously creamy cheese delivering a mellow blue flavour with a hint of pepper to finish. Made at Shepherds Purse Creamery Thirsk.

LORD LONDON

This unique bell shaped cows' cheese is a semi-soft, clean citrus tasting cheese with a natural creaminess. It has an edible skin with a light dusting.

RACHEL

The cheese is washed with a brine solution over eight weeks creating its characteristic orange rind, its sweetness and its smoothness of texture.

Glass of Port with your Cheese?

GRAHAM LBV PORT 75ml £4.50, Bottle £30.95

All our food is prepared to order so we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to tables of 8 or more.