



WHITE LODGE FILEY  
HOTEL • RESTAURANT • BAR

## PUDDING MENU

Sticky Toffee Pudding – 7.00  
Butterscotch sauce and boozy prunes

Pear Helene – 7.00  
Poached pear, chocolate hazelnut sauce, candied hazelnuts, vanilla ice cream

Eton Mess – 7.00  
Strawberries, blueberries, and raspberries

Raspberry and Mascarpone Crème Brulee – 7.00  
Shortbread biscuit

Dark Chocolate Tart – 7.00  
White chocolate ice cream, honeycombe

Selection of Yorkshire Yorvale ice creams or sorbets, café curl – 7.00

Cheeseboard of The Month - 10.00

### **Fountains Gold**

From the Wensleydale Dairy in Hawes, North Yorkshire, produced using the finest Channel Island cows' milk. A semi-hard cheese, it just melts on the tongue.

### **Flatcapper Northern Brie**

White mould ripened cheese made with pasteurised Yorkshire cow's milk. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience. Bronze winner at the 2018 World Cheese Awards.

### **Kick Ass Cheddar with Charcoal**

A full flavoured Extra Mature Cheddar with an age profile of 18 months. It has a soft, creamy and buttery texture, with a full nutty flavour. Produced in Chipping, Rural Lancashire.

### **Yorkshire Blue**

This hand-crafted blue cheese has a buttery texture and a creamy taste. A rich, altogether softer and more delicate cheese than Stilton. This blue cheese is made the Roquefort method.

## - DRINKS -

Coffee with homemade fudge - 3.00

Liqueur coffee 7.00

Cognac – from 4.75

Malt Whisky – from 5.50

Liqueurs – from 4.00