

PEACHEY'S DESSERTS

DESSERTS ALL £9.50

Yorkshire Rhubarb Choux (v)
White chocolate mousse

Salted Caramel Tart (n)
Clotted cream ice cream, praline,
caramel macaron

Strawberry & Elderflower Trifle (v)
Strawberry mousse and
poached strawberries

Chocolate Orange Crème Brulee
Triple Chocolate Cookie

Ice Cream & Sorbets

(v) Vegetarian (vg) Vegan (n) Contains Nuts

Food prices include VAT at 20%.

A discretionary 12.5% service charge will be added to your bill.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please inform a staff member of allergies or dietary requirements.

YORKSHIRE CHEESE SELECTION

1 CHEESE £6.50

3 CHEESE £10.00

5 CHEESE £15.00

Ribblesdale Floral

Made by Ribblesdale Cheese Company based in Hawes North Yorkshire. This is a soft Goats curd, slightly salted, infused with honey & rolled in edible flower petals. Newly launched this cheese looks & tastes stunning!

The Duke of Wellington Blue

With 15 weeks of maturation, The Duke of Wellington Blue boasts an almost buttery taste, making it an exquisite introduction to the world of blues.

Following its diplomatic debut, the cheese made its commercial launch in the esteemed Houses of Parliament. Its excellence has been recognized globally, winning GOLD at the World Cheese Awards in San Sebastian and Bronze at the British Cheese Awards. A true masterpiece, fit for royalty and discerning palates alike.

Eh Up Yorkshire Cheddar

Savour the taste of Yorkshire with Eh Up, a rich and award-winning cheddar crafted by Cryer & Stott Cheesemongers. Made with premium local cow's milk and matured to perfection for over 18 months, this cheese boasts a velvety butterscotch flavour and satisfying crunch from its salt crystals.

Flatcapper Northern Brie

White mould ripened cheese made with pasteurised Northern cow's milk. Exclusive to Cryer & Stott Cheesemongers. Not touched by hand for the first six weeks of its life to save the chemical reaction between the hands & the bloomy rind. Its flavour fills the mouth with intensity mushroom notes.

The luxurious creamy texture rounds off a sumptuous taste experience.

Bronze winner at the World Cheese Awards.

Yoredale

In 1957 the single 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. Using fresh milk from local cows, they make an old-fashioned Wensleydale cheese, not quite as crumbly as its modern relations, with a fresh, sharp yet light flavour and supple creamy texture. Made by Ben and Sam Spence in the town of Wensley, Wensleydale, North Yorkshire.

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