

# puddings

*"Bring on the dessert. I think I am about to die"*

*Last words of Pierette Brillat-Savarin*

## Treacle Tart

Real treacle tart made with breadcrumbs, Lyle's golden syrup & served warm.

## Crumble

Whether it's rhubarb from the gardens of Coxwold or strawberries from Sessay, there is always a crumble, using seasonal fruit & served with a lovely crumbly topping.

## Sticky Toffee Pudding

The classic pud, from the Fauconberg's own recipe, with toffee sauce. It takes some beating!

## Bakewell Tart

The sweet pastry case, the fruit floor, the Bakewell middle, the toasted flake-almond top. Seasonal variations of fresh fruits, this is the Fauconberg's unique Bakewell!

## Chocolate Choices

Heavenly chocolate temptations are created in the kitchen, from warm fudges, rich velvet tortes to the creamy evolving Ouse mud pie. Chocoholic! Ask for today's choice.

## Caramelised Rice Pudding

Fruit berries engulfed in a creamy rice pudding under a caramelised seal, with a little jug of double cream.

Custard, cream or vanilla ice cream goes very nicely with all of the puds. You could double up for an extra £1.00.

£4.95

## Pudding Wine Recommendation:

Brown Brothers Liqueur Muscat mature rich fruit cake in a glass!  
Special late-harvested Orange Muscat & Flora, summer in a bottle - citrus, fresh crisp finish.  
£3.75 per 50ml glass

# Cheese Board

*"Age doesn't matter unless you're a cheese!"*

*Mary William Ethelbert Appleton "Billie" Burke*

At the Fauconberg we love cheese. Please choose from the selection below. Served with a selection of cheese biscuits or bread, grapes, celery & our little extra trimmings! Stock may vary from time to time according to our supplies.

## English

- Hawes Wensleydale ~ mature, dry, cow's milk
- Yorkshire Fettle ~ moist Feta, ewe's milk
- Swaledale Goats ~ hard, goat's milk
- Blue Wensleydale ~ firm, not as strong as Stilton
- Mrs. Bell's Yorkshire Blue ~ soft
- Stilton ~ classic blue
- Quickes Cheddar ~ very mature 18 months
- Laceys of Richmond ~ smoked, creamy smooth texture

## Guest Cheese

When we are out & about we come across some of the lesser-known cheeses, here are some for you to try. Let us know what you think.

## Continental

A small selection of the more familiar continental cheeses are kept  
Brie ~ Camembert ~ Padano Reggiano ~ Gorgonzola

1 cheese £4.95 ~ 3 cheese £6.95 ~ 6 cheese £12.00

## The Italian Cheese Board

Because of our fondness for Italy!  
Here is a cheese board similar to the one we have when visiting Tignale, Lake Garda.  
Parmigiano ~ Taleggio ~ Gorgonzola  
Served Italian style!  
£ 8.00

## Port by the Glass

Cockburns Special Reserve ~ £3.00 per 50ml glass  
1975 Vintage ~ £6.50 per 50ml glass

## Homemade Ice Creams

"Vice Ice" - only at the Fauconberg.

Created, made & inspired by Simon & tested by the family!  
100% pure fruit, cream, egg yolks & alcohol. Please ask for today's selection.

Whisky & Honey

Whisky & Ginger

Very Rum & Raisin

Chocolate & Brandy

Strawberry & Vodka

Raspberry & Gin

Gooseberry & Vodka

Rhubarb & Green Ginger Wine

Cherries in Kirsch & Brandy

Passion Fruit & Peach Schnapps

And for those who know about confectionery:

Mars Bar Vodka

Skittles Vodka

Some flavours are only available when in season, but don't despair!  
Simon is always creating new additions to the range, which you can purchase by the tub if pre-ordered. They're delicious & proving very popular!

Single £4.95 ~ Trio £6.95

# Coffee & Tea

*"Espresso is to Italy what champagne is to France."*

*Charles Maurice de Talleyrand*

Caffe Latte

£1.80

Caffe Creme

£1.80

Cappuccino

£2.30

Americano

£1.80

Espresso

£1.50

With a liqueur

£3.90

Taylor's of Harrogate  
Yorkshire Tea

£2.50 per pot

Earl Grey

£2.50 per pot

Lapsang Souchong

£2.50 per pot

Peppermint

£2.50 per pot

Lemon & Ginger

£2.50 per pot

Camomile & Green Tea

£2.50 per pot

Please note that some of our dishes contain nuts. Game may contain shot.  
Please feel free to discuss any special dietary requirements.

A more extensive range of vegetarian dishes are available given prior notice.  
Please advise when booking your table.

We aim to offer a warm, family welcome to our customers. We pride ourselves in providing top quality, locally-sourced produce, complemented by a selection of fine ales and our extensive wine list.

In addition to our relaxing dining room and rustic bar, we also have 4 very comfortable en-suite guest rooms and offer quality accommodation and a hearty breakfast to anyone wishing to stay overnight. If you are looking for a venue for your special event, the Fauconberg with its family intimacy, large country garden, terrace and marquee facilities provides the perfect setting - please ask for further details.