

# FREEMASONS ARMS

Est. ✦ 1851

## SAMPLE DESSERT MENU

Sticky toffee pudding, toffee sauce, vanilla ice cream (gf) £6

Chocolate pot, mixed berry fool (gf) £6

Vanilla panna cotta, mixed berry compote (gf) £6

Lemon curd cheesecake, lemon curd ice cream £6

Roasted pineapple, mango and coconut ice cream (v) (gf) £6

We also have a selection of Yorvale, rich and creamy ice creams, 1 scoop £3, 3 scoops £6

3 cheeses, sliced apple, grapes, celery sticks, biscuits, tomato chutney £9

### Yorkshire Blue

A traditional, vegetarian, blue cheese made from 100% Yorkshire cow's milk. Hand Crafted, the cheese is matured over a period of 8 weeks during which the cheese is turned to ensure uniform blue veining and creaminess.

### Yorkshire Wensleydale

A creamy, crumbly and full of flavour Yorkshire Wensleydale cheese, handcrafted by master cheese makers to a time-honoured recipe using milk from local farms.

### Fountains Gold Cheddar

Rich, mellow and buttery in flavour, with a golden appearance and a smooth, creamy texture. Handcrafted in the heart of the Yorkshire Dales using milk from local farms.

### Applewood

A mature cheddar that is not naturally smoked but has a smoky flavour and is rolled in paprika, very tasty.