

# FREEMASONS ARMS

Est. ✦ 1851

## SAMPLE DESSERTS MENU

Sticky toffee pudding, toffee sauce, vanilla ice cream (gf) £6  
Rich chocolate brownie served with chocolate ice cream (gf) £6  
Freemasons apple crumble served with vanilla custard (gf) £6  
Lemon curd cheesecake, lemon curd ice cream £6  
Vanilla crème brulee (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

### Harrogate Blue

A soft blue cheese with a peppery taste to it. This cheese is made with red curd and is matured for 10 to 12 weeks.

### Weaversdale

A semi hard cheese made with pasteurised cows milk with a natural moulded rind.

### 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.

### Oak Smoked Wensleydale

Naturally smoked using oak chips, producing a cheese with a subtle, smoked flavour, which retains the crumbly characteristics of Yorkshire Wensleydale cheese.

### Barncliffe Brie

A cows milk British Brie with a smooth texture, rich golden centre and unique flavour.

(gf) gluten free (\*gf) gluten free crackers are available on request