

# Pâtisserie

Handcrafted with finesse at our  
Craft Bakery in Harrogate.

<b>Swiss Chocolate Torte (v) (NGCI)</b> Swiss dark chocolate cake made with almonds and hazelnuts.	<b>£4.50</b>
<b>Engadine Torte (v)</b> A Swiss speciality from the Engadine region with layers of hazelnut meringue and almond buttercream, topped with hazelnut Medicis.	<b>£4.50</b>
<b>Grande Raspberry Macaroon (NGCI)</b> With raspberry buttercream and fresh raspberries.	<b>£4.75</b>
<b>Strawberry Éclair (v)</b> Choux pastry filled with a strawberry custard, hand-decorated with fondant and a Swiss white chocolate decoration.	<b>£3.95</b>
<b>Fresh Fruit Tart (v)</b> A sweet pastry case filled with vanilla crème pâtissière and fresh seasonal fruits.	<b>£4.75</b>
<b>Chocolate &amp; Passion Fruit Bombe (v) (NGCI)</b> Rich Grand Cru dark chocolate mousse with a passion fruit centre on a chocolate macaroon base.	<b>£4.50</b>
<b>Seasonal Frangipane (v)</b> A French speciality, with seasonal fruit and almond frangipane on a sweet pastry base with preserve.	<b>£4.50</b>
<b>Chocolate Éclair (v)</b> All-butter choux pastry, filled with fresh cream and finished with a rich chocolate fondant and chocolate decoration.	<b>£3.75</b>
<b>Macaroon Selection (NGCI)</b> A selection of four dainty macaroons.	<b>£4.75</b>

## Afternoon Tea Cakes & Scones

<b>Afternoon Tea Pâtisserie Selection (v)</b> A selection of three miniature afternoon tea cakes and pâtisserie: Chocolate and hazelnut pavé, Lemon and orange macaroon, Fresh fruit tart.	<b>£4.95</b>
<b>Miniature Yorkshire Fat Rascal (v)</b> A smaller version of our famous fruity Fat Rascal scone.	<b>£3.50</b>

Please inform your server if you have any allergies, intolerances or dietary requirements we need to be aware of.

\***(v)** suitable for vegetarians \***(NGCI)** non-gluten containing ingredients

\***(ve)** suitable for vegans

\*Some of our menu items are created from ingredients which do not contain gluten.

In addition, we offer dishes for vegans which do not include animal products. However, due to preparation and/or supplier controls of the ingredients, we cannot guarantee a complete absence of gluten, other allergens or animal product. Items listed on this menu that are deep fried may be fried using the same fryer as gluten and fish items. Please ask your waitress or waiter for further details or information regarding product ingredients and allergens, including nuts, sesame seeds, gluten, milk, eggs, mustard and soya.