



HEALDS HALL

DESSERTS ALL 6.95

GLAZED VANILLA BRULEE (gf) (v)
homemade cookies

BAKED MERINGUE (gf) (v)
summer berries, vanilla cream

POACHED PEACHES (ve)
fresh raspberries, lemon curd ice-cream

CHOCOLATE + SALTED CARAMEL
BROWNIE (v)
dark chocolate sauce, vanilla ice cream

WARM VANILLA RICE PUDDING (v)
homemade jam

CHERRY AND DARK CHOCOLATE
CHEESECAKE (v)

ICE-CREAM & SORBET 1.50 PER SCOOP
Vanilla, Ginger Caramel, Dark Chocolate,
Salted Caramel (ve), Raspberry Sorbet (ve),
Lemon Sorbet (ve), Pear and Ginger (ve),
Cinnamon Cookie, Peppermint Chip

CHEESE

SELECTION OF 3 CHEESE 7.95, ADD CHEESE FOR 1.95

OLD ROAN WENSLEYDALE
Ben and Adam Spence slowly made a traditional recipe which results in a cheese that is smooth and creamy in texture. Using unpasteurised milk from their own herd. Cloth bound and aged for 3-4 months.

FOUNTAINS GOLD
Produced by Wensleydale Dairy in Hawes, North Yorkshire. A semi hard cheese with a soft Cheddar consistency, it melts on the tongue.

PEAKLAND BLUE
Lovingly handmade by Hartington Creamery in the Peak District. Using local Derbyshire Dales milk to create this pale yellow in colour, mild tasty Blue cheese. If you are looking for something blue and unique, then this is for you.

HARROGATE BLUE
Golden bodied, delicate blue vein cheese from classy Yorkshire cows. A soft and luxurious creamy cheese with a mellow blue flavour and a hint of pepper.

EWE BEAUTY
Cryer and Stott have created n'ewe' addition to their award winning cheeses. Washed in brine and has been likened to Pecorino. Matured for six months giving a nutty flavour. Has one The Great Yorkshire Show in 2019.

FLATCAPPER NORTHERN BRIE
White mould ripened made with pasturised cows milk. It's flavour fills the mouth with intensity and luxurious creamy texture

DRINKS

COGNAC & ARMAGNAC

COURVOISIER V.S. COGNAC	3.70
REMY MARTIN V.S.O.P COGNAC	4.10
TESSERON X.O. COGNAC LOT'90	6.00
TESSERON X.O. COGNAC LOT'76	12.00
JANNEAU V.S.O.P GRAND ARMAGNAC	4.40
CASTARÈDE XO 20 YEAR OLD BAS ARMAGNAC	5.50
CASTARÈDE 1979 VINTAGE BAS ARMAGNAC	11.00

PORT

FERREIRA LBV	4.50
The intense aroma is dominated by a very ripe black fruit along with chocolate, cocoa, floral aromas and hint of spice. A great balance of sweetness and richness	
COCKBURNS RUBY	3.85
Rich full bodied flavours of raspberry and plum.	

FERREIRA VINTAGE	9.95
A beautiful concentrated Port with lush aromas of violets and tarry black fruit flavours redolent of figs, plums and spice.	
FERREIRA 10 YEAR OLD TAWNY	6.95
The excellent balance between the floral and ripe fruit aromas from the grapes themselves, and the spicy, dry fruit aromas of the barrel.	

LIQUEURS

COINTREAU	3.80
DRAMBUIE	3.80
GLAYVA	3.80
TIA MARIA	3.80
AMARETTO	3.80
BAILEYS	3.80

WHISKY

GLENMORANGIE	4.20
LAGAVULIN 16 YEAR OLD	4.60
LAPHROAIG	4.20
HIGHLAND PARK	4.20
TALISKER	4.20
DALWHINNIE	4.20

HOT DRINKS

TEA	2.50
HERBAL AND FRUIT TEA	2.50
HOT CHOCOLATE	3.20
LATTE	2.85
MOCHA	3.35
ENGLISH BREAKFAST TEA	2.50
CAFETIERE	2.50
CAPPUCCINO	2.50
SMALL ESPRESSO	2.15
LARGE ESPRESSO	2.50
AMERICANO	2.50

LIQUEUR COFFEE

SPANISH GRAND MARNIER	5.50
IRISH JAMESON'S WHISKEY	5.30
GAELIC BELLS WHISKEY	5.30
CALYPSO TIA MARIA	5.50
CARIBBEAN DARK RUM	5.30
ROYAL COGNAC	5.60
PARISIAN COINTREAU	5.50
HIGHLAND DRAMBUIE	5.50
ITALIAN AMARETTO	5.50
LADY BAILEYS IRISH	5.50

DESSERT WINES

58. BUITENVERWACHTING 1769, MUSCAT, 2015 LIMITED VINTAGE, SA ABV 12.5% 23.50 / 50ml 3.95
This classical Constantia Dessert wine offers ripe apricot, melon, almond and apple-like characters.

59. PEDRO XIMÈNEZ MONTEAGUDO, DELCADO ZULETA 1744, ABV 17.5% 24.95 / 50ml 3.95
Displays powerful notes of nuts, highlighting especially almond and hazelnut, but there are also notes of walnut and coffee. Wood notes come through in the aroma.



(v) vegetarian
(ve) vegan
(gf) gluten free

www.healdshall.co.uk
Healds Hall, Leeds Road, Liversedge, West Yorkshire, WF15 6JA
01924 409112 enquire@healdshall.co.uk

Please ask your server for allergen information.