



HEALDS HALL

DESSERTS ALL 7.50

GLAZED VANILLA CRÈME BRULEE (gf)
Homemade cookies

BLOOD ORANGE CHEESECAKE
Blood orange compote, crushed pistachios

WARM APPLE PIE
Vanilla sauce, salted caramel ice cream

DARK CHOCOLATE & CHERRY CAKE (gfo)
Sour cherry icecream

ICED MANGO PARFAIT (gf)
Roast pineapple, lime Jelly, toasted coconut

WARM APRICOT BAKEWELL
Apricots, raspberry & rhubarb ice cream

ICE-CREAM & SORBET 1.50
Vanilla, Rhubarb & Raspberry (ve),
Lemon Sorbet (ve), Peppermint Chip,
Raspberry & Sorrel Sorbet (ve),
Salted Caramel Fudge (ve),
Chocolate Orange (ve),
Mango & Passionfruit Sorbet (ve)

ENGLISH CHEESE SELECTION

**SELECTION OF 3 CHEESE 9.95,
ADD CHEESE FOR 1.95**

KING CHARLES III

To celebrate the coronation of our newly crowned we've sourced an Isle of Kintyre mature cheddar & blended it with luxurious black truffle. A one-of-a-kind cheese with the great full flavour of an artisan cheddar plus the unique quality that only truffles can add! SILVER winner at the 2023 Virtual Cheese Awards

PAVÉ

Made by White Lake Dairy in Glastonbury, this cheese has a soft and springy texture which becomes meltingly creamy with age. Coated lightly in ash to create the rind and leave a very subtle peppery undertone. Initial flavours of sweet cream followed by nutty notes and a soft tasting, rich, opulent, and smooth flavour. The British Cheese Awards Supreme Champion

WAVE

A mature cheddar blended with Scarborough farmed seaweed. The seaweed is farmed daily by family run business Seagrown & dried to perfection for us to add to our cheese. Winner of a BRONZE World Cheese Award 2022!

BLACKSTICKS BLUE

This award-winning cheese is handmade near Beacon Fell in Lancashire. Made in small batches using local milk and three generations of experience, the cheese is carefully matured for about six weeks and has a delicate creamy flavour with underlying tanginess. This blue cheese must be enjoyed at room temperature, softer than the traditional Blue Stilton and orange in colour.

BARON BIGOD

A creamy, white bloomy-rind cheese handmade on the farm at Fen Farm Dairy. It has a smooth silky texture and a golden curd, with long lasting warm earth, farmyard and mushroom flavours. Using a traditional recipe passed on to them by a French cheese maker, it is the only traditional raw milk Brie-de-Meaux style cheese produced in the UK.

DRINKS

COGNAC & ARMAGNAC

COURVOISIER V.S. COGNAC	4.20
REMY MARTIN V.S.O.P COGNAC	4.60
TESSERON X.O. COGNAC LOT'90	7.00
TESSERON X.O. COGNAC LOT'76	13.00
JANNEAU V.S.O.P GRAND ARMAGNAC	5.00
CASTARÈDE XO 20 YEAR OLD	6.00
BAS ARMAGNAC	
CASTARÈDE 1979 VINTAGE	12.00
BAS ARMAGNAC	

PORT

FERREIRA LBV	5.00
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	4.20
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 7.50

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	4.20
DRAMBUIE	4.20
GLAYVA	4.20
TIA MARIA	4.20
AMARETTO	4.20
BAILEYS	4.20

WHISKY

GLENMORANGIE	4.80
LAGAVULIN 16 YEAR OLD	5.00
LAPHROAIG	5.00
HIGHLAND PARK	4.80
TALISKER	4.80
DALWHINNIE	4.80

HOT DRINKS

ENGLISH BREAKFAST TEA	2.95
TEAPIGS HERBAL AND	2.95
FRUIT TEA	
HOT CHOCOLATE	3.95
LATTE	3.95
FLAT WHITE	3.95
MOCHA	3.50
CAFETIERE	3.50
CAPPUCCINO	3.95
SMALL ESPRESSO	2.95
LARGE ESPRESSO	3.50
AMERICANO	3.50

LIQUEUR COFFEE

SPANISH GRAND MARNIER	7.50
IRISH JAMESON'S WHISKEY	7.50
GAELIC BELLS WHISKEY	7.50
CALYPSO TIA MARIA	7.50
CARIBBEAN DARK RUM	7.50
ROYAL COGNAC	7.50
PARISIAN COINTREAU	7.50
HIGHLAND DRAMBUIE	7.50
ITALIAN AMARETTO	7.50
LADY BAILEYS IRISH	7.50

DESSERT WINES

58. BUITENVERWACHTING 1769, MUSCAT, 2015 LIMITED VINTAGE, SAABV 12.5%
24.95 / 50ml 4.95

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 4.95

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

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Please ask your server for allergen information.



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