

# DESSERT MENU

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Eton mess with white chocolate & strawberry tiramisu (V)	£9.95	Bluebell Dairy - Local handmade ice cream	£6.95
Chocolate brownie served with caramel sauce, double cream vanilla ice cream and fresh berries (GF) (V)	£9.95	Choose three scoops of ice cream or sorbet	
Dark chocolate coconut & stem ginger oat tart, served with cherry sorbet (GF)(VE)	£9.95	<b>Ice creams (GF) (V):</b> Chocolate, double cream vanilla, honeycomb or vegan vanilla (VE)	
Pistachio crème brûlée, candied pistachio, mango coulis and matcha oat biscuit (GF) (V) <i>(£1 from each sale will go to Edale Mountain Rescue)</i>	£9.95	<b>Sorbets (GF) (VE):</b> Cherry or mango	
Steamed lemon pudding served with lemon curd, poached lemon and honeycomb ice cream (V)	£9.95	Affogato (GF)(V)	£9.95
Cheese board with artisan biscuits, honeyed - walnuts, grapes, celery sticks and quince chutney (GFa) (V)	£11.95	Baileys, Frangelico or Amaretto	
		<b>The Maynard Gourmand</b>	
		A selection of miniature desserts served with a choice of:	
		Café – a cup of espresso (GFa)(V)	£11.95
		Coupe – a glass of fizz (GFa)(V)	£15.95
		Verre – a glass of dessert wine (GFa)(V)	£15.95

# AFTER DINNER DRINKS

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## DESSERT WINES

Palazzina Moscato d'Asti, Vendemmia Tardiva, Italy

Glass £7.15

Bottle £20.95

Monbazillac Domaine de Grange Neuve, France

Glass £8.95

Bottle £24.95

Ginestet Classique Sauternes (50cl), France

Glass £8.95

Bottle £26.95

## COCKTAILS

Grey Goose Espresso Martini

£10.45

Brandy Alexander

£10.45

## OTHER WINES & PORT

Sherry Classic Manzanilla, Fernando de Castilla NV, Spain

Glass £6.95

Sherry Pedro Ximenez Fernando de Castilla NV, Spain

Glass £8.00

Bottle £43.50

Late Bottled Vintage Krohn Port

Glass £6.95

Bottle £35.00

Sandeman's 10 yr old Tawny Port

Glass £8.00

Bottle £45.00

**If you have an allergy or intolerance, please speak to a team member before you order food or drink.**

**(V)** dishes are suitable for a vegetarian diet. **(VE)** dishes are suitable for a plant-based diet. **(VEa)** dishes can be adapted to suit a plant-based diet. **(GFa)** dishes that can be adapted to suit a gluten-free diet.

**(GF)** 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm).

Our processes for making gluten-free dishes have been accredited by Coeliac UK.

**All prices are inclusive of VAT at 20%**



accredited by

**coeliacuk**  
live well gluten free