

DESSERT MENU

White chocolate & strawberry Eton mess tiramisu (V)	£9.95	Bluebell Dairy - Local handmade ice cream	£7.50
Chocolate brownie served with a peach & ginger mousse, strawberry 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	Ice creams (GF) (V): Chocolate, vanilla, marvellous maple, strawberry 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	Sorbets (GF) (VE): Cherry or mango	
Summer berry pavlova, macerated strawberries in gin and pink peppercorn, Marvellous Maple ice cream, vanilla Chantilly cream (V)	£9.95	Affogato (GF) (V)	£9.95
Cheese board with artisan biscuits, honeyed - walnuts, grapes, celery sticks and quince chutney (GFa) (V)	£12.50	Baileys, Frangelico or Amaretto	
		The Maynard Gourmand	
		A selection of miniature desserts served with a choice of:	
		Café - a cup of espresso (GFa) (V)	£12.95
		Coupe - a glass of fizz (GFa) (V)	£16.95
		Verre - a glass of dessert wine (GFa) (V)	£16.95

AFTER DINNER DRINKS

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

£12

Brandy Alexander

£12

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