

DESSERT MENU

Chocolate brownie served with coffee mousse orange gel, fresh berries and vanilla ice cream (GF) (V)	£9.95	Three scoops of artisan Bluebell Dairy ice cream or sorbet, proudly made locally in Derbyshire	£7.50
Steamed ginger pudding served with banoffee sauce and coconut ice cream (V)	£9.95	<i>Please ask for today's flavours</i>	
Winter pavlova, winter berry compote, matcha Chantilly cream, orange sorbet and berry coulis (GF) (V)	£9.95	Affogato (GF) (VEa)	£9.95
Apple & strawberry strudel, served with vegan vanilla ice cream and raspberry coulis (VE)	£9.95	Baileys, Frangelico or Amaretto	
<i>£1 from each sale will go to Ashgate Hospice</i>		The Maynard Gourmand	
Cheese board, artisan biscuits, honeyed-walnuts, grapes, celery sticks and quince chutney (GFa) (V)	£12.50	<i>A selection of miniature desserts served with a choice of:</i>	
		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