



THE
MAYNARD
FOOD • BAR • ROOMS • VENUE

DESSERT MENU

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WINTER PAVLOVA

Winter berry pavlova served with Chantilly cream, orange ice cream and cranberry coulis (GF) (V)

£8.50

CHEESE BOARD

Local cheese board with artisan biscuits, honey-walnuts, grapes and quince chutney (GFa) (V)

£9.50

SULTANA CRUMBLE

Golden sultanas soaked in Gran Marnier, with quince & dried pineapple crumble and vegan vanilla ice cream (GF) (VE)

£7.95

FRUIT PASTRY

Filo pastry basket, filled with apple & raspberry compote, served with crème anglaise and mascarpone & cinnamon parfait (V)

£8.50

CHOCOLATE TORTE

Cappuccino torte, with a dark chocolate layered mousse, Baileys clotted cream & hazelnut nougatine (V)

£8.95

CHOCOLATE BROWNIE

Chocolate brownie, caramel & freeze-dried raspberry mousse, vanilla ice cream (GF) (V)

£8.50

GRINDLEFORD GOURMAND

A selection of miniature desserts served with a choice of;

Café – espresso (V) (GFa) **£10.95**

Coupe – a glass of fizz (V) (GFa) **£13.75**

Verre – a glass of dessert wine (GFa) **£14.75**

ICE CREAM & SORBET

3 scoops of either ice cream or sorbet **£5.25**

Ice creams: chocolate, vanilla, pistachio, coconut (GF) (V), Orange (GF) (V) or vegan ice cream (GF) (VE) Sorbets: raspberry or mango (VE) (GF)

AFTER DINNER DRINKS

DESSERT WINES

Palazzina Moscato d'Asti, Vendemmia Tardiva 2015, Italy – ABV 14%

Glass **£6.50**

Bottle **£18.95**

Monbazillac Domaine de Grange Neuve 2017, France – ABV 12.5%

Glass **£6.95**

Bottle **£23.95**

COCKTAILS

Espresso Martini **£9.50**

Brandy Alexander **£9.50**

OTHER WINES & PORT

Sherry Classic Manzanilla, Fernando de Castilla NV, Spain – ABV 15%

Glass **£6.50**

Bottle **£23.50**

Sherry Pedro Ximenez Fernando de Castilla NV, Spain – ABV 15%

Glass **£8.00**

Bottle **£43.50**

Late Bottled Vintage Krohn Port – ABV 20%

Glass **£6.50**

Bottle **£35.00**

Sandeman's 10 yr old Tawny Port – ABV 20%

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 vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet. **All prices are inclusive of VAT at 20%***