



THE
MAYNARD
FOOD • BAR • ROOMS • VENUE

DESSERT MENU

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GALUB JAMUN

Milk-based soft dough in a cardamon & rose syrup served with mango sorbet

£7.95

CHOCOLATE MOUSSE

Cappuccino chocolate mousse served with clotted cream and Tia Maria cream with hazelnut nougatine cubes (V)

£8.95

CHEESE & BISCUITS

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

£9.95

CHOCOLATE BROWNIE

Flourless chocolate brownie served with grapefruit white chocolate sauce, orange ice cream and honeycomb (GF) (V)

£8.95

RHUBARB CRUMBLE

Rhubarb & candied ginger crumble served with vegan vanilla ice cream (GF) (VE)

£8.50

PANNA COTTA

Vegan coconut & orange panna cotta served with caramelised orange (GF) (VE)

£7.95

GRINDLEFORD GOURMAND

A selection of miniature desserts served with a choice of;

Café – espresso (V) (GFa) **£11.95**

Coupe – a glass of fizz (V) (GFa) **£14.95**

Verre – a glass of dessert wine (GFa) **£15.95**

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

Grey Goose 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%