



THE
MAYNARD
FOOD • BAR • ROOMS • VENUE

DESSERT MENU

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Peach & ginger cheesecake,
ginger syrup and raspberry sorbet (V) **£8.95**

Pavlova with mulled plums and Chantilly
cream served with strawberry ice cream
(GF) (V) **£8.95**

Cheese board, artisan biscuits,
walnuts, grapes, celery and quince
chutney (GFa) (V) **£11.50**

Chocolate brownie, banoffee sauce
and orange sorbet (GF) (V) **£8.95**

Apple, cinnamon & golden syrup sponge
pudding served with vanilla ice cream (V) **£8.95**

Mango & raspberry vegan mousse
served with homemade granola (GF) (VE) **£8.95**

3 scoops of either ice cream or sorbet **£6.95**

Ice creams (GF) (V)

Chocolate, Vanilla, Strawberry
and Vegan vanilla (VE)

Sorbets (GF) (VE)

raspberry, orange, mango

Affogato (GF) (V) **£9.95**

with a choice of:

Baileys, Frangelico or Amaretto

Grindelford 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 £6.95 Bottle £18.95

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

Glass £8.00 Bottle £23.95

Ginestet Classique Sauternes (50cl),
France – ABV 13.5%

Glass £8.50 Bottle £25.95

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 £6.95 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

All prices are inclusive of VAT at 20%

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.