

DESSERT MENU

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Cheese board, with artisan biscuits, walnuts, grapes, celery, and a quince chutney (GFa) (V) Flourless chocolate brownie, served with	£11.50	3 scoops of ice cream or sorbet Ice creams (GF) (V) Chocolate, Vanilla, Salted caramel and Vegan vanilla (VE)	£6.95
raspberry & lime parfait, raspberry coulis, and caramel crumbs (GF) (V)	£8.95	Sorbets (GF) (VE) raspberry or mango	
Mango & raspberry vegan mousse, served with homemade granola (GF) (VE)	£8.95	Affogato (GF) (V) Baileys, Frangelico or Amaretto	£9.95
Classic tiramisu, served with freeze dried raspberries and white chocolate chard (V)	£8.95	Grindleford Gourmand – a selection of miniature desserts served with a choice of;	
Apple & blueberries almond crumble, served with vegan vanilla ice cream (GF) (VE)	£8.95	Café – espresso (GFa) (V) Coupe – a glass of fizz (GFa) (V) Verre – a glass of dessert wine (GFa) (V)	£11.95 £14.95 £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 caan be adapted to suit a gluten-free diet.