

# DESSERT MENU

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

Spiced plum & almond tart, strawberry coulis, clementine crème fraiche or vanilla ice cream (V) **£8.95**

Grapefruit & stem ginger posset, blackberry compote and a homemade biscuit (GFa)(VE) **£8.95**

Flourless chocolate brownie, freeze-dried raspberry mousse and citrus marmalade (GF)(V) **£8.95**

Apple, golden sultana & quince, coconut almond crumble with vegan vanilla ice cream (GF) (VE) **£8.95**

Mango & dark chocolate mousse and passionfruit & coconut coulis (GF) (VE) **£8.95**

3 scoops of ice cream or sorbet **£6.95**  
**Ice creams (GF) (V)**

Chocolate, Vanilla, Pistachio or Vegan Vanilla (VE)

**Sorbets (GF) (VE)**

Raspberry or Mango

Affogato (GF) (V) **£9.95**

**Baileys, Frangelico or Amaretto**

Grindleford Gourmand – a selection of miniature desserts served with a choice of;

Café – espresso (GFa) (V) **£11.95**

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

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

## AFTER DINNER DRINKS

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### DESSERT WINES

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

**Glass £6.95** **Bottle £19.95**

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

**Glass £8.50** **Bottle £23.95**

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

**Glass £8.50** **Bottle £25.95**

### COCKTAILS

Grey Goose Espresso Martini **£9.95**

Brandy Alexander **£9.95**

### 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 £6.95** **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, (VEa) dishes can be adapted to suit a vegan diet, (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet.