

DESSERT MENU

Baileys crémeux with hazelnut crumble, apple & ginger gel and a chocolate tuille (GF) (V) **£9.50**

Blackberry panna cotta with white chocolate soil, blackberry gel and pomegranate molasses (GF) **£8.95**

Toffee cake with burnt apple purée, caramelised baby apples and ginger Chantilly cream (V) **£8.95**

White chocolate & raspberry mousse with pistachio, raspberry confit and lemon balm (V) **£9.50**

Earl grey cake with lemon crumble, lemon gel and lavender Chantilly cream (GF) (VE) **£8.95**

Selection of locally sourced cheese with artisan crackers, quince chutney, candied-walnuts, grapes and celery (GFa) (V) **£12.50**

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

Chocolate, vanilla, pistachio or vegan vanilla (VE)

Sorbets (GF) (VE)

Raspberry or mango

Affogato (GF) (V) **£9.95**

Baileys, Frangelico or Amaretto

Grindlerford 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

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.