

DESSERT MENU

Winter pavlova, berries compote, vanilla Chantilly cream, raspberry sorbet and caramel sauce (GF) (V)

£8.95

Chocolate brownie served with spiced plum mousse, mulled wine plum coulis, mango sorbet (GF) (V)

£9.95

Chocolate & passionfruit mousse, strawberry compote, vegan honeycomb crumb (GF)(VE)

£8.95

Pistachio crème brûlée, candied pistachio, mango coulis and matcha oat biscuit (GF) (V)
(£1 from each sale will go to Edale Mountain Rescue)

£9.95

Steamed ginger pudding served with banoffee sauce and coconut ice cream (V)

£9.95

Cheese board with artisan biscuits, honeyed-walnuts, grapes, celery sticks and quince chutney (GFa) (V)

£11.95

Bluebell Dairy - Local handmade ice cream £6.95

Choose three scoops of ice cream or sorbet
Ice creams: Chocolate, vanilla, vegan vanilla or coconut (GF)(V)

Sorbets: Raspberry or mango (GF)(VE)

Affogato (GF)(V)

£9.95

Baileys, Frangelico or Amaretto

The Maynard Gourmand

A selection of miniature desserts served with a choice of:

Café – a cup of espresso (GFa)(V)

£11.95

Coupe – a glass of fizz (GFa)(V)

£15.95

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 £7.15

Bottle £20.95

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

Glass £8.95

Bottle £24.95

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

Glass £8.95

Bottle £26.95

COCKTAILS

Grey Goose Espresso Martini

£10.45

Brandy Alexander

£10.45

OTHER WINES & PORT

Sherry Classic Manzanilla, Fernando de Castilla NV, Spain – ABV 15%

Glass £6.95

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

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet.

(GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm).

Our processes for making gluten-free dishes have been accredited by Coeliac UK.

All prices are inclusive of VAT at 20%



accredited by

coeliacuk
live well gluten free