

DESSERTS

Sweet sensations...

Lustre Caffe Latte Cream Panna Cotta – £10

Honeycomb, Brownie Crumb, Brandy Snap Tuile

Chocolate Fondant – £10

Espresso Martini Ice Cream, Chocolate & Sea Salt Sable

Mulled Wine Pear & Pecan Cheesecake – £10

Maple Citrus Crumble, Apple Sorbet

Caramel Apple Steamed Sponge – £10

Cinnamon Caramel, Apple Gel, Vanilla Ice Cream

Queen of Puddings – £10

Forest Fruit Jam, Sponge Crumb, Baked Custard, Italian Meringue

Shanky's Whip Affogato – £10

*2 Scoops of Vanilla Ice Cream, topped with espresso and Shanky's Whip
(a silky smooth and sweet whiskey liqueur flavoured with vanilla and caramel)*

A Selection of Ice Cream or Sorbets (3 scoops) – £7

Ask a member of the team for today's flavours

Trio of Derbyshire Cheeses – £14

Quince Jelly, House Chutney, Artisan Crackers

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.

Some dishes can be adapted, please ask a member of the team who will be delighted to assist you.

We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.

DESSERT & FORTIFIED WINES

2021 'Cuvée 'Angerhof', Hans Tschida 750ml	50ml £5.50	Bottle £50
<i>Gooseberry, Mandarin, Baked Apple, Marzipan</i>		
2016 Riesling 'Wehlener Sonnenuhr' Auslese Goldkapsel 750ml, J. J Prüm	50ml £14	Bottle £180
<i>Jasmine, Clementine Zest, Alfonso Mango, Ripe Green Apple, Spices, Slate</i>		
2016 Tokaji Aszu 5 Puttonyos, Tokaj Classic 500ml	50ml £9	Bottle £105
<i>Orange Marmalade, Dried Apricot, Ginger, Honeycomb</i>		
2009 Château Doisy Daëne 750ml	50ml £9.50	Bottle £115
<i>Jasmine, Peach, Spiced Pear, Crème Caramel, Beeswax</i>		
2002 Château D'Yquem 375ml	50ml £35	Bottle £250
<i>Candied Apricot, Orange Peel, Crème Brûlée, Almonds, Saffron</i>		
NV Tannat 'Alyone', Pablo Fallabrino 500ml	50ml £8	Bottle £75
<i>Caramel, Chocolate, Madagascan Vanilla, Pecan Nuts</i>		
2019 Late Harvest Chenin Blanc, Monsoon Valley Wine 375ml	50ml £6.50	Bottle £42
<i>Dried Apple, Orange Marmalade, Apricot</i>		
2017 Cabernet Franc Ice Wine, Peller Estates 375ml	50ml £16	Bottle £115
<i>Raspberry, Blackberry, Rhubarb, Pomegranate, Herbs</i>		
2013 Spätburgunder Weissherbst Trockenbeerenauslese, Philipp Lang 375ml	50ml £12	Bottle £85
<i>White Flowers, Dried Strawberry, Rhubarb, Marmalade, Ginger</i>		
2019 Vin de Constance, Klein Constantia 500ml	50ml £15	Bottle £145
<i>Candied Apricot, Orange Peel, Crème Brûlée, Almonds, Saffron</i>		
Moscatel Do Douro, Niepoort 750ml	50ml £6.50	Bottle £65
<i>Orange Peel, Honey, Spices</i>		
10 Y.O. 'Old Tawny Port', Sandeman 750ml	50ml £7	Bottle £72
<i>Damson, Caramel, Vanilla, Roasted Nuts</i>		
2003 Fonseca Vintage Port 750ml	50ml £16	Bottle £210
<i>Blackberries, Plum, Cherry Jam, Dark Chocolate, Spices</i>		