# DESSERTS

weet sensations ...

Lustre Caffe Latte Cream Panna Cotta – £10 Biscotti, Pistachio Crumb

#### Chocolate Fondant – £10

Espresso Martini Ice Cream, Chocolate & Sea Salt Sable

#### Strawberry Cheesecake - £10

Strawberry Gel, Shortbread Biscuit

#### Caramel Apple Steamed Sponge (GF) – £10

Cinnamon Caramel, Apple Gel, Vanilla Ice Cream

#### Iced White Chocolate Parfait - £10

Poached Rhubarb, Rhubarb Tuile

#### 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**

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

