

## DESSERTS



# Sweet sensations...

## **Dark Chocolate Fondant – £10**

*Kirsch Chantilly, White Chocolate Ganache, Cherry*

## **Lemon Cheesecake – £10**

*Lime Soil, Grapefruit Granita, Blood Orange Gel, Walton Lodge Basil*

## **Blackberry Panna Cotta (GF) – £10**

*Poached Blackberries, Cherry Consommé, Maple Granola*

## **Dark Chocolate & Muscovado Caramelised Tart – £10**

*Pear Gel, Fig, Roasted Hazelnut Ice Cream*

## **Teichenné Peach Cake (VG/GF) – £10**

*Peach Caramel, Glazed Roasted Peach, Vanilla Ice Cream*

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

