# **DESSERTS**



#### Dark Chocolate Fondant - £11

Milk Chocolate Ganache, Candied Pecan, Maple and Thyme Ice Cream

#### Cinnamon Cheesecake - £11

Apple Compote, Crème Patissiere

#### Blood Orange Panna Cotta (GF) – £11

Blood Orange Gel, Cinnamon Doughnut

### Shanky's Whip Poached Pear - £11

Salted Caramel, Hazelnut Granola

#### Plum Pudding (VG/GF) - £11

Blackberry, Fig, 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 quarantee our dishes are totally nut-free.

## **DESSERT & FORTIFIED WINES**

<b>2021 'Cuvée 'Angerhof', Hans Tschida</b> 750ml Gooseberry, Mandarin, Baked Apple, Marzipan	50ml <b>£5.50</b>	Bottle £50
<b>2016 Riesling 'Wehlener Sonnenuhr'</b> <b>Auslese Goldkapsel, J. J Prüm</b> 750ml <i>Jasmine, Clementine Zest, Alfonso Mango,</i> <i>Ripe Green Apple, Spices, Slate</i>	50ml <b>£14</b>	Bottle £180
<b>2016 Tokaji Aszu 5 Puttonyos, Tokaj Classic</b> 500ml Orange Marmalade, Dried Apricot, Ginger, Honeycomb	50ml <b>£9</b>	Bottle £105
<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> n	Bottle £250
<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, Monsoon Valley Wine</b> 375ml <i>Dried Apple, Orange Marmalade, Apricot</i>	50ml <b>£6.50</b>	Bottle £42
<b>2017</b> Cabernet Franc Ice Wine, Peller Estates 375ml Raspberry, Blackberry, Rhubarb, Pomegranate, Herbs	50ml <b>£16</b>	Bottle <b>£115</b>
<b>2013 Spätburgunder Weissherbst Trockenbeerenauslese, Philipp Lang</b> 375ml <i>White Flowers, Dried Strawberry, Rhubarb, Marmalade, Ginger</i>	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> n	Bottle £145
<b>Moscatel Do Douro, Niepoort</b> 750ml <i>Orange Peel, Honey, Spices</i>	50ml <b>£6.50</b>	Bottle £65
<b>10 Y.O. 'Old Tawny Port', Sandeman</b> 750ml <i>Damson, Caramel, Vanilla, Roasted Nuts</i>	50ml <b>£7</b>	Bottle £72
<b>2003 Fonseca Vintage Port</b> 750ml Blackberries, Plum, Cherry Jam, Dark Chocolate, Spices	50ml <b>£16</b>	Bottle <b>£210</b>

