

# the GEORGE

## Desserts

Mango parfait with dried fruit & nut zabaglione, raspberry coulis and crispy mint (GF) (V)	£8.50
Coconut & passionfruit rice pudding, passionfruit caramel crumb and mango sorbet (GF) (VE)	£8.50
Strawberry filo basket, mint & lime leaf parfait, strawberry mousse and honeycomb (VE)	£8.50
Flourless chocolate brownie served with pomegranate caramel mousse, raspberry sorbet and summer berry coulis (GF) (V)	£8.95
Baileys & pomegranate tiramisu (V)	£8.95
Homemade lemon tart served with crushed meringue, pistachio ice cream and strawberry coulis (V)	£8.95
3 scoops of ice cream or sorbet <b>Ice creams:</b> <i>chocolate, vanilla, coconut, pistachio, mango (V) or vegan ice cream (VE)</i> <b>Sorbets:</b> <i>raspberry or orange (VE)</i>	£6.50
Local cheese board with artisan biscuits, honey-glazed walnuts, grapes and quince chutney (GFa)	£10.95
Affogato (GF) (V) <b>Choose from:</b> <i>Baileys, Frangelico or Amaretto</i>	£9.95

## The George Gourmand

A selection of miniature desserts served with a choice of;

Café – espresso (GFa) (V)	£11.95
Coupe – a glass of fizz (GFa) (V)	£14.95
Verre – a glass of dessert wine (GFa) (V)	£15.95

## Dessert Wines

Palazzina Moscato d'Asti, Vendemmia Tardiva 2015, Spain - ABV 14%	Glass £6.50 Bottle £18.95
Domaine de Grange Neuve Monbazillac 2017, France - ABV 12.5%	Glass £6.95 Bottle £23.95

## Fortified Wines & Port

Sherry Classic Manzanilla, Fernando de Castilla NV, Spain - ABV 15%	Glass £6.95 Bottle £23.50
Sherry Pedro Ximenez Fernando de Castilla NV, Spain - ABV 15%	Glass £8.00 Bottle £43.50
Late Bottled Vintage Krohn Port - ABV 20%	Glass £6.50 Bottle £35.00
Sandeman 10 yr old Tawny Port - ABV 20%	Glass £8.00 Bottle £45.00

## Cocktails

Grey Goose Espresso Martini	£9.50
Brandy Alexander	£9.50

All of our produce is fresh and sourced sustainably from local suppliers:

Meat – New Close Farm, Over Haddon | Fish – R G Morris & Son, Buxton  
Fruit & Vegetables - Winster Foods, Chesterfield | Wine – Hattersley Wines, Bakewell

If you have an allergy or intolerance, please speak to a team member before you order food or drink. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet



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