

Dessert Menu

Dark chocolate & banana ice cream sandwich, hazelnut,
chocolate sorbet (V) £13

Malt & miso cheesecake, honey, sourdough ice cream £13

*As our nominated charity dessert, £1 from each sale will go towards
supporting CPRE, The Countryside Charity*

Blackberry bavaois, apple parfait, oat crumble, vanilla ice cream (GF) £13

Dark chocolate mousse, passionfruit, mango salsa,
coconut sorbet (GF) (VE) £13

Vanilla panna cotta, blackberry, dark chocolate (GF) (VE) £13

British cheese board, artisan biscuits, candied walnuts, celery sticks,
grapes, quince & apple chutney (GFa) £16

Coffee, tea and Petit fours

Chef's selection of delicate, handcrafted sweet bites with
artisan tea or coffee (GFa) (VEa) £7

Dairy

Middleton's Dairies,
Hope Valley

Dry Goods

Holdsworth Foods,
Tideswell

Fish

R G Morris & Son,
Buxton

Wine

Hattersley Wines,
Bakewell

Meat

New Close Farm,
Over Haddon

Coffee

Roastology,
Sheffield

Fruit & vegetables

Winster Foods,
Chesterfield

The Peacock

Herb garden & kitchen
Rowsley



An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GF) relates to food that has no gluten-containing ingredients.

(GFa) dishes that can be adapted to suit a gluten-free diet.