

the GEORGE

Desserts

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| Treacle tart, served with citrus clotted cream and orange sorbet (V) | £8.95 |
| Cappuccino cheesecake, served with Baileys caramel sauce (GF) (V) | £8.95 |
| Flourless chocolate brownie, served with winter berries, white chocolate sauce, and vanilla ice cream (GF) (V) | £8.95 |
| Golden syrup, cinnamon, apple, & raspberry compôte in a filo basket, served with vanilla mousse and raspberry coulis (VE) | £8.50 |
| Sticky toffee pudding, served with butterscotch sauce and vanilla ice cream (V) | £8.95 |
| 3 scoops of ice cream or sorbet | £6.50 |
| Ice creams: <i>chocolate, vanilla, salted caramel, or vegan vanilla (VE)</i> | |
| Sorbets: <i>raspberry, orange or mango (V) (VE)</i> | |
| Local cheese board with artisan biscuits, honeyed walnuts, with a grape & fig chutney (GFa) (V) | £10.95 |
| Affogato (GF) (V) | £9.95 |
| Choose from: <i>Baileys, Frangelico or Amaretto</i> | |

The George Gourmand

A selection of miniature desserts served with a choice of;

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| 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

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| 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

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| 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

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| 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 Haddonn
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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