

Desserts

Cheese board with artisan biscuits, honeyed-walnuts, grapes, celery and quince chutney (GFa) (V)

4 cheeses £12.50

6 cheeses £16.75

Homemade Bakewell tart served with **£9.95**

crème anglaise and cherry sorbet (V)

£1 from the sale of this dessert will be donated to

Blythe House Charity

Apple quince & pineapple parcel, **£9.95**

raspberry coulis, vegan vanilla

ice cream (VE)

Chocolate brownie served with a berry **£9.95**

compote, honeycomb and orange ice

cream (GF) (V)

Chocolate & Grand Marinier tart, **£9.95**

spiced mascarpone and blood orange

mousse, orange coulis and honeycomb

ice cream (V)

Mulled wine bread & butter pudding, **£9.95**

served with winter spiced crème anglaise

and vanilla ice cream (GF) (V)

Affogato (GF) (VEa) **£9.95**

With Baileys, Frangelico or Amaretto

Three scoops of artisan Bluebell Dairy **£7.50**

ice cream or sorbet, proudly made locally

in Derbyshire (GF) (VEa)

Please ask for today's flavours

The Ashford Arms Gourmand

A selection of miniature desserts with a choice of:

Café - a cup of espresso (GFa) (V) **£12.95**

Coupe - a glass of fizz (GFa) (V) **£16.95**

Verre - a glass of dessert wine (GFa) (V) **£16.95**

After dinner drinks

Dessert wines

Palazzina Moscato d'Asti,

Vendemmia Tardiva 2015, Italy

Glass £7.15

Bottle £20.95

Monbazillac Domaine de Grange

Neuve 2017, France

Glass £8.95

Bottle £24.95

Ginestet Classique Sauternes

(50cl), France

Glass £8.95

Bottle £26.95

Cocktails

£12.00

Espresso Martini

Margarita

Old fashioned

Negroni

Other wines & Port

Sherry Classic Manzanilla,

Fernando de Castilla NV, Spain

Glass £6.95

Sherry Pedro Ximenez Fernando de

Castilla NV, Spain

Glass £8.00

Bottle £43.50

Late Bottled Vintage Krohn Port

Glass £6.95

Bottle £35.00

Sandeman's 10 yr old Tawny Port

Glass £8.00

Bottle £45.00

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

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes can be adapted to suit a gluten-free diet. (GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm).

Our processes for making gluten-free dishes have been accredited by Coeliac UK



accredited by

coeliacuk
live well gluten free