

# Dessert Menu

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|---|--------------|
| Beehive sundae with homemade honeycomb, vanilla ice cream, fresh whipped cream & salted caramel sauce                             | <b>£7.00</b> |
| Tia Maria crème brûlée with Amaretti biscuits   | <b>£7.50</b> |
| Warm chocolate brownie with caramel & chocolate sauce and Vanilla ice cream   | <b>£7.50</b> |
| Traditional sticky toffee pudding with vanilla ice cream or custard   | <b>£7.50</b> |
| Chefs special trifle of the day, please ask for today's choice  | <b>£7.50</b> |
| Selection of Peak District Dairy's ice cream*<br>*Choose 3 from vanilla, strawberry, chocolate, salted caramel, toffee honeycomb. | <b>£6.00</b> |
| Selection of sorbets (v+)**<br>**Choose 3 from lemon, raspberry, green apple, mango or blackcurrant.                              | <b>£6.00</b> |
| Chef's homemade cheesecake, please ask for today's flavour  | <b>£7.50</b> |
| Kids ice cream selection with chocolate or strawberry sauce   | <b>£3.00</b> |
| Hartington Stilton drizzled with High Peak honey, served with sourdough crackers  | <b>£7.50</b> |

*Gluten free desserts available, please ask for details*



## THE BEEHIVE

# Hot Drinks Menu

## Coffee

Fresh Ground Coffee **£2.50**

Cappuccino **£3.50**  
espresso, steamed milk  
& velvety froth

Caffe Latte **£3.50**  
espresso & smooth layer  
of milk froth

Café Mocha **£3.50**  
fusion of espresso & hot chocolate

Espresso, **£2.00**  
short invigorating shot of coffee

Double Espresso **£3.00**

Liqueur Coffee **£6.00**  
with fresh whipped cream  
Tia Maria, Amaretto, Cointreau, Brandy,  
Irish Whiskey, Baileys or Dark Rum

Add a shot of flavoured syrup **50p**  
to any coffee  
Hazelnut, Gingerbread, Vanilla or Caramel

*All coffees available as decaffeinated*

## Tea

Pot of tea **£2.50**

Twinings Fruit Infusion **£2.50**

## Hot Chocolate

Luxury Hot Chocolate **£3.50**

Add fresh whipped cream **30p**  
or marshmallows

Add hazelnut syrup for a **50p**  
'Ferrero Rocher' flavour

**Our blend of coffee contains only the finest Arabica beans from Brazil, Nicaragua, Mexico, Guatemala and Ethiopia. Arabica beans are grown more than 1,600 metres above sea level for slower growth and a more intense flavour.**

**This triple certified coffee blend contains 33% Fairtrade organic Columbian beans, 33% Fairtrade organic Sumatran beans and 33% Fairtrade organic Rainforest Alliance certified Peruvian, making it a great sustainable and ethical choice. The Fairtrade Foundation changes the way trade works through better prices, decent working conditions and a fairer deal for farmers and workers in developing countries.**

**Rainforest Alliance certification means complying with 10 standards including ecosystem conservation and wildlife protection, while organic status is awarded by the Soil Association, the UK's leading food and farming charity.**

*All our hot drinks are available to takeaway, with a 30p discount if using your own reusable cup.*