



**THE
CROWN**

Sweet Finish

Apple tart tatin, Calvados ice cream V £9.5

Pineapple upside-down cake, rum caramel, coconut, mango sorbet V £9

Crème brûlée, hazelnut & pistachio biscotti V GFA N £9

Rhubarb crumble, custard & ginger ice cream VGA GFA £10

Salted caramel tart, milk sorbet V £10

White chocolate cheesecake, dark chocolate glaze, caramelised hazelnuts N V £10.5

Affogato - espresso & vanilla ice cream V GF £6.5

Add a shot: Baileys £6.5 | Amaretto £5 | Frangelico £6 | Tia Maria £4.90 | Cointreau £4.9

Locally produced ice creams (per scoop) V GF £3.5

Vanilla, Mint choc chip, Strawberry, Chocolate, Ginger, Salted caramel, Spiced brandy

Sorbet (per scoop) VG GF £3.5

Blackcurrant, Raspberry, Mango, Prosecco, Lemon, Elderflower & Champagne, Gin & tonic

Bite Size

All three for £12 or choose one of the bite size puddings with a hot drink included in the price £7.5 V

Mini lime posset, apple & mint | Mini brownie & dulce de leche V VGA GFA |

Mini banoffee tartlet GF

Savoury Finish

Plate of three artisan British cheeses V

Baron Bigod, Lincolnshire Poacher, Colston Bassett Stilton, homemade chutney, celery, grapes & crackers £16

Tea & Coffee

Selection of Illy coffees from £3.1

Americano, Latte, Cappuccino, Flat white, Espresso, Macchiato, Mocha, Liqueur coffee

Selection of teas £3.5

English breakfast, Peppermint, Green, Chamomile, Earl grey

Espresso martini, sipping vodka, kahlua, sugar syrup, double espresso £11

Pudding Wine & Digestifs

Limoncello di sorrento, CAMPANIA, ITALY

Late Harvest Moscato d'Asti "Palazzina", PIEMONTE, ITALY

50^{ml} 100^{ml} 375^{ml} 500^{ml}

£5.5 £8.25

£ 7.75 £25

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free GF* Gluten Free N Contains Nuts

Please let a team member know of any allergies or dietary requests

An discretionary service of 10% will be added to your table and is split evenly amongst the team