



**THE
CROWN**

Sweet Finish

Treacle tart, clotted cream V £9

Triple chocolate & hazelnut torte, yuzu sorbet N V £11

Sticky toffee pudding, toffee sauce, vanilla ice cream V £9

Banoffee parfait, dulce de leche, caramelised banana V GF £10

Apple tart Tatin, calvados ice cream V £9.5

Apple & blackberry crumble, custard & ginger ice cream V (can be vegan) £10

Affogato - espresso & vanilla ice cream V GF £6.5

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

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

vanilla, mint choc chip, strawberry, chocolate, ginger, salted caramel, lemon curd, mince pie

Sorbet (per scoop) VG GF £3.5

strawberry, raspberry, mango, prosecco, lemon, apple

Bite Size

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

Mini lemon, rhubarb & white chocolate cake | Mini coffee & hazelnut paris brest N |

Mini salted caramel tart, amaretto chantilly cream

Savoury Finish

Plate of three artisan british cheeses V

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

Tea & Coffee

Selection of coffees from Illy from £3.10

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

Selection of herbal teas £3.5

English Breakfast, Peppermint, Green, Chamomile, Earl Grey

Espresso Martini £11

Pudding Wines & Digestifs

	50 ^{ml}	100 ^{ml}	375 ^{ml}	500 ^{ml}
Limoncello di Sorrento, CAMPANIA, ITALY	£5.5	£8.25		
Late Harvest Moscato d'Asti "Palazzina", PIEMONTE, ITALY		£ 7.75	£25	
Monbazillac, Domaine de Grange Neuve, SOUTH WEST FRANCE				£35
Sauternes, Château Villefranche				£40

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

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

An optional 10% service charge will be applied to your bill