



THE
CROWN

Desserts

Treacle tart, clotted cream V £9

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

White chocolate cremeux, orange chocolate mousse, macerated blackberries
& baked white chocolate GF V £10.5

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

Apple tart tatin, calvados ice cream V £9.5

Caramelized victoria plums, nut granola & crème fraiche N V £9

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

Sorbet (per scoop) V GF £3.5

Strawberry, Raspberry, Mango, Prosecco, Lemon

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 blackberry & gooseberry pavlova GF | Mini coffee & hazelnut paris brest N

Mini chocolate brownie & dulce de leche

Savoury Finish

Platter 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 £3.1

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

Selection of herbal teas all £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

Team Rewards – Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team