



THE
CROWN

Sweet Finish

- Apple tart tatin, Calvados ice cream V £9.5
Sticky toffee pudding, toffee sauce & vanilla ice cream £9
Crème brûlée, brown butter sablé biscuit V £9
Dark chocolate torte, crème fraîche, pistachio V N £11
Plum crumble, custard & ginger ice cream VGA £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, Mince pie,
Sorbet (per scoop) VG GF £3.5
Blackcurrant, Raspberry, Mango, Prosecco, Lemon, Elderflower & Champagne

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 Lemon, Rhubarb & White Chocolate Cake | Mini Brownie, Dulce De Leche VG GF |
Mini Coffee & Hazelnut Paris Brest N

Savoury Finish

- Plate of three artisan British cheeses V N
Baron Bigod, Lincolnshire Poacher, Colston Bassett Stilton, 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 teas £3.5
English Breakfast, Peppermint, Green, Chamomile, Earl Grey

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

Pudding Wine & 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

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

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