



## Dessert Menu

### “Save room for dessert”

- Sticky toffee pudding, rum and raisin ice cream, toffee sauce £6.95
- Apple tarte tatin with vanilla ice cream and apple caramel £6.50
- Lemon and lime meringue pie, pouring cream £6.50
- New season rhubarb and blood orange cheesecake £6.50
- Dark chocolate brownie, clotted cream and chocolate sauce £6.95
- Selection of ice creams and sorbets £6.50 (please enquire for available flavours)

\*A selection of English cheeses, with homemade ale chutney, grapes and biscuits £7.95  
(\*£2 supplement for dinner and bed and breakfast rate)

Including: **Isle of Avalon** is a cow's milk cheese from Surrey that is pungent with a creamy texture. **Cropwell Bishop Stilton**, a rich, strong flavoured and tangy cheese, handmade using traditional 17<sup>th</sup> century methods. **Sparkenhoe Red Leicester**, is an unpasteurised handmade cheese that is matured for six months. **Pennard Ridge** is a light and refreshing goat's cheese from Somerset, achieves a chalky texture without being dry. **Brie Plaisir De Roy** is a deliciously creamy brie produced in the Lorraine region of France.

## Tipplés

Plaimont, St Mont AOC France – £5.05 125ml

The following ports are available by the glass:

- Croft Triple Crown £3.55
- Taylor's Late Bottle Vintage £4.80
- Taylor's Quinta £5.50

## Tea & Coffee

London Tea Company tea's £2.50

English breakfast, Earl Grey, chamomile, lemon and ginger, green tea, Darjeeling, peppermint, peach and rhubarb, raspberry inferno

Espresso £2.00 | Double espresso £3.00

Americano £2.50 | Cappuccino £3.00 | Latte £3.00

Hot chocolate £3.50

## Liqueur Coffee

£6.50

Jameson's Irish whiskey, Lambs Dark Rum, Cointreau,  
Disaronno, Tia Maria, Bell's Scotch whisky

**THE CROWN INN**

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