



Dessert Menu

“Save room for dessert”

- Sticky toffee pudding with rum and raisin ice cream and toffee sauce £6.95
- Lemon treacle tart, Cornish clotted cream £6.50
- New Season rhubarb and almond pie, vanilla custard £6.95
- Dark chocolate brownie with white chocolate ice cream and chocolate sauce £6.95
- Selection of ice creams and sorbets £6.50 (please enquire for available flavours)

Cheeses

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

- Isle of Avalon** - A cow's milk cheese from Surrey that is pungent with a creamy texture
- Cropwell Bishop Stilton** - This rich, strong flavoured and tangy cheese is handmade using traditional 17th century methods
- Sparkenhoe Red Leicester** - 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** - 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
 - Taylors 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