



Dessert Menu

- White chocolate and vanilla cheesecake with strawberry ice cream and strawberry and port compote £6.95
Dark chocolate brownie with salted caramel ice cream and chocolate sauce £6.95
Sticky toffee pudding with rum and raisin ice cream and toffee sauce £6.95
Baileys crème brulee with a shortbread biscuit £6.95
Selection of ice creams and sorbets, choose up to three scoops £6.95
(Vanilla, chocolate, strawberries and cream, lemon sorbet or mango sorbet)

Cheese Board

Crown Inn cheese board served with homemade chutney, grapes and biscuits £9.95

- Whyte witch cheese (Stamford) is a special and unique English, unpasteurised, soft bloomy white rind cheese, the first in Cambridgeshire!
Sparkenhoe unpasteurised red Leicester is a traditional cheese made from the milk of our own cows, a true revival of a fabulous cheese, nutty, sweet with a citrus finish
Tuxford & Tebbutt stilton. This blue stilton is rich and creamy with complex flavours
Cobblers nibble (Northamptonshire) has a lovely, crumbly texture, reminiscent of Cheshire or Wensleydale, but as you taste it, this gives a rich creaminess more akin to a soft cheese which then finishes with a long, slightly bitter blue finish.

Tipplés

- Late Harvest £5.05 (125ml)
Port by the glass:
Croft Triple Crown £3.95
Taylor's Late Bottle Vintage £4.90
Taylors Quinta £6.50

Tea & Coffee

- English breakfast, Earl Grey, chamomile, lemon and ginger, green tea, peppermint, raspberry inferno £2.50
Espresso £2.00 Double espresso £4.00
Americano £3.00 Cappuccino £3.50 Latte £3.50
Hot chocolate £3.50

Liqueur Coffee

- Jameson's Irish whiskey, dark rum, Cointreau,
Disaronno, Tia Maria, Baileys £6.95