

The Crown & Punchbowl



PUDDINGS

Sticky Toffee Pudding (v, gf) 8.75

butterscotch sauce, vanilla ice cream

Apple & Blackberries Oat Crumble (v) 9.20

warm custard

Chocolate Delice (vg, n, gf) 9.50

raspberries, honey & orange sorbet

Lavender & Vanilla Pannacotta (gf, n) 9.50

melba peaches compote, almond

Affogato (v, n, gfo) 6.50

scoop of vanilla ice cream, espresso shot, amaretti biscuit

add Pedro Ximénez + 1.5 | Baileys + 2.5 | Amaretto + 2.5

Ice Cream & Sorbets (vgo, gf) 8.00

(3 scoops) ask for flavours

Rennet & Rind Cheeses (v, gfo) 3 cheeses 11.50

see *tasting notes* | carefully selected for seasonality & flavour,
chutney, crackers, grapes

please ask about our selection of ports

PUDDING WINES

Muscat de Rivesaltes

Dom. Des Schistes 100ml 8.50 / Bt. 50.00

fortified sweet aperitif and/or dessert wine. rich, honeyed palate

Maury Rouge

Dom. Comelade Grenat L'Oursoulette 100ml 9.50 / Bt. 56.00

port-like red wine, with softer tannins & lower alcohol. delicious