



Gluten free options
are available for
all of our dishes,
please ask your server.

PUDDINGS

Hedgerow Mess (Gf) 6

Blackberries and Poached Pear With Honey and Ginger Icecream

TO DRINK: Domaine de L'Alliance Sauternes (Biodynamic) 7.50

Intense, notes of orange blossom and white peach, with a hint of caramel

Sticky Date Pudding 6

Toffee Sauce & Malt Ice Cream

TO DRINK: Vina25 Pedro Ximenez 4

A rich dark mahogany sherry full of intense raisin and notes of fresh figs

Baked Bramley Apple Pie 6.5

Vanilla Custard

TO DRINK: Lafage Muscat de Rivesaltes (White) 3.50

Fresh and intense aromas of grapes, rose petal and ginger. Balanced nicely with sweet summer fruits

Jam Roly-Poly & Custard 5.50

Old Fashioned Steamed Suet Pudding with Strawberry Jam & Vanilla Custard

TO DRINK: Lafage Muscat de Rivesaltes (White) 3.50

Fresh and intense aromas of grapes, rose petal and ginger. Balanced nicely with sweet summer fruits

Belgian Chocolate Cheesecake (Pb) 6

Honeycomb, Coconut Cream & Berries

TO DRINK: Lafage Maury Grenat (Red) 4

Full-bodied and rich sweet dried red fruits with hints of chocolate and coffee

Cashel Blue 8

Seeds, Lavosh and Onion Chutney

TO DRINK: Quinta Do Vallado 10yr Old Tawny 8

A rich and nutty, with a dried fruit aroma, sweet raisin, chocolate and date flavours

THE CROWN

V - Vegetarian, Pb- plant based, Gf - Gluten free

Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information can be provided upon request.