



THE CROWN

Pub & Kitchen

Puddings

Raspberry Crème Brulee 6.50
with shortbread **GFA**

Banoffee Pie 6.50
with toffee popcorn & vanilla ice cream

Chocolate Torte 6.50
with raspberry sorbet & raspberry coulis **GFA**

Sticky Toffee Pudding 6.50
with caramel ice cream & toffee sauce

Sundae of the Day 6.00
Please ask for today's flavour **GFA**

Affogato 4.50
Vanilla ice cream with Wooden Hill espresso & biscotti **GFA**
Why not add a shot of Baileys for 3.50 or Disaronno for 2.80

Choose 3 scoops for 5.00
Vanilla, Chocolate, Salted Caramel or Strawberry Ice Cream;
Mango, Lemon, Raspberry or Green Apple Sorbet

AFTER DINNER ESPRESSO MARTINI'S

Espresso Martini- Vodka, Kahlua & Espresso **7.90**

Caputini- Vodka, Bailey's & Espresso **7.90**

Carmel Espresso Martini- Salted Caramel Vodka, Kahlua & Espresso **7.90**

FOOD ALLERGIES & INTOLERANCES GFA denotes there is a Gluten Free option available on request. Please let us know if you have any other dietary requirements when making your order.



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CHEESE BOARD

Served with Peter's Yard crisp breads, grapes & apple chutney

4 Cheeses for **8.90 GFA**

Wobbly Bottom Goats Cheese
Handmade everyday using milk from their own carefully managed goat herd

Ripe French Brie
The queen of cheese. Soft, ripe & flavoursome

Godminster Cheddar
Aged for an extra few months makes this cheese rich & strong. Best served cold!

Gorgonzola Dolce
This cheese is rich, creamy and sharp, tangy in flavour.

Enjoy a glass of Port with your Cheese Board

	50ml	100ml
Taylor's LBV 2013	4.00	8.00
Graham's 10 Year Old Tawny	5.50	11.00

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