



THE CROWN
DINING BAR EVENTS HOTEL

DESSERT MENU

PUDDINGS

Sticky Toffee Pudding, toffee sauce & vanilla ice cream · £8.50

Churros, cinnamon sugar & hot chocolate sauce · £8

Amarena Cherry Cheesecake · £9

Chocolate Fudge Brownie, espresso ice cream & berries ·
£8.50

Plum & Apple Crumble, vanilla ice cream · £8.50

CHEESE BOARD

Manchego, Stilton, Goat's Cheese
fig & port chutney, crackers & grapes · £15 / £10 Small

ICE CREAMS

Vanilla, Chocolate, Espresso · £2.50 per scoop

Sorbet, blood orange · £2.50 per scoop *vg*

COFFEES AND TEAS

Dairy & Oat milks available

Cappuccino · £3.50

Latte · £3.50

Americano · £3.20

Espresso · £3

Double Espresso · £3.20

Macchiato · £3

Hot Chocolate · £3.50

Herbal Infusion · £3

SPECIAL COFFEES

Affogato, double espresso & vanilla ice cream · £5.50

Irish Coffee, double espresso, Irish whiskey, double cream · £9.50

DESSERT WINES

Sauternes-Barsac, Cypres de Climens, France 2016

· £7 (125ml) · £18 (375ml Bottle)

LBV Port, Quinta do Crasto, Portugal 2015 · £7 (75ml)

Sherry, Barbadillo Pedro Ximenez, Spain 2016 · £7 (75ml)

DIGESTIVES

Limoncello · £5 (50ml)

Amaretto · £5 (50ml)

Baileys · £5 (50ml)

Selection of coffee, herbal and fruit liqueurs

Please ask a member of the team for prices

vg:vegan

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. All gratuities go to the team that prepared and served your meal and drinks.
This is a sample menu. All listed items are subject to market availability. If an item is not available we will offer an alternative. We have a vegan menu, please ask your server.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present. This menu does not include all ingredients – if you have a food allergy, please let us know before ordering.
Full allergen information is available, please ask a member of the team for details.



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