THE CROWN

AT WILD THYME & HONEY

DESSERTS

Apple & Quince Crumble custard V *8*

Treacle Tart Cornish clotted cream V *9*

Sticky Toffee Pudding miso butterscotch sauce, vanilla ice cream V *9*

Crème Brûlée thyme and honey, vanilla ice cream V *9.5*

Hot Chocolate Pudding salted caramel, vanilla ice cream VE *9.95*

Brioche Bread & Butter Pudding marmalade, vanilla ice cream V *9.95*

British Cheeses celery, quince jelly, seeded crackers
Baron Bigod - *a British brie-style cheese from Fen Farm Dairy, Suffolk*
Lincolnshire Poacher - *sweet and nutty cheese from Ulceby Grange Farm, Lincolnshire*
Devonshire Blue - *creamy and buttery blue cow's milk cheese developed in Devon*
EACH 10 | SELECTION OF TWO 13 | SELECTION OF THREE 16

Ice-Cream or Sorbet classic wafer *VE
ONE SCOOP 3.75 | THREE SCOOPS 7.5
Ask your server for today's flavour selection.

PORT

	75ml / btl
Unfiltered Late Bottled Vintage Port Sandeman, Douro, Portugal	*7.2 / 68*
10-Year-Old Tawny Port Sandeman, Douro, Portugal	*8 / 76*

One of four distinctive destinations in the Linwood Collection

V vegetarian. VE vegan. *VE can be adapted to vegan. *V can be adapted to vegetarian. An optional 12.5% service charge will be added to your bill. Please make the team aware of any allergies you might have, before ordering. Dish ingredients may vary. An allergen matrix is available on request.