

THE CROWN

AT WILD THYME & HONEY

DESSERTS

Apple and Blackberry Crumble vanilla and lavender custard v *VE 8.5

Sticky Toffee Pudding brandy snap, vanilla gelato, miso butterscotch sauce v 9.5

Crème Brûlée thyme and honey, vanilla gelato v 9.5

Strawberry and Elderflower Eton Mess v 9.75

Blueberry Cheesecake meringue, lemon sorbet v 9.95

Espresso and Dark Chocolate Custard Tart whipped mascarpone 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

Gelato or Sorbet *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

7.2 / 68

Sandeman, Douro, Portugal

10-Year-Old Tawny Port

8 / 76

Sandeman, Douro, Portugal

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.