



Pudding at the Kings

Y o u r l o c a l c o u n t r y i n n

Baked cookie dough, topped with vanilla ice-cream.	£7.00
Black forest cheesecake, chocolate coulis	£7.00
Sticky toffee pudding, butterscotch sauce, vanilla ice-cream.	£7.50
Caramel apple cobbler, a pastry tart with sponge topped with apple crumble, toffee sauce & vanilla ice-cream.	£7.50
Treacle Tart, clotted cream	£6.50
Chocolate fondant (GF) an oozing, warm chocolate fondant with vanilla ice-cream.	£7.00
Brambly apple crumble, served with creamy custard.	£8.00

	Individual ice-Cream pots	£3.50
	Vanilla Clotted Cream	Salted Caramel
	Chocolate (VG)	Strawberry

Hot Drinks

Ristretto	£1.50
Coffee	£2.45
Espresso	£1.95
Cappuccino	£2.45
Latte Macchiato	£2.45
Pot of Tea	£1.85
All coffees can be made decaffeinated.	
 Hot Chocolate	£3.75

Pudding Wine

Andrew Quady Essensia' Orange Muscat
£2.75 50ml - £6.50 125ml - £25.60 500ml

Cognacs

Courvoisier VS 25ml £3.00
Gautier Cognac XO 25ml £12.25

Port

Cockburn's special reserve 50ml £2.95

All items are subject to availability, from time to time the demand for a popular dish on the day may result in us selling out. Dishes may contain nuts/nut derivatives, fish dishes may contain small bones & games dishes may contain shot. All our food is freshly prepared and cooked to order, if you have allergens please inform/ask a member of waiting staff who will advise of all ingredients used. (GF) = Gluten Free (GFA) = Gluten Free Available, please advise server (V) = Vegetarian (VG) = Vegan (VGA) = Vegan Available, please advise server. Our staff receive 100% of any tips. Service charge is not included