


# Pudding at the Kings

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

Sticky toffee Christmas pudding, brandy sauce	£7.50
Basque vanilla cheesecake, berry compote	£6.50
Caramel apple cobbler A pastry tart with sponge topped with apple crumble, toffee sauce & vanilla ice-cream.	£7.50
Chocolate fondant (GF), An oozing, warm chocolate fondant with festive ice-cream.	£7.00
Selection of Cheese (GF) Stilton, Cheddar & Brie, with rough oat biscuits & pear chutney	£8.50

	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  
£3.85 50ml - £8.55 125ml - £25.60 500ml

## Cognacs

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

## Port

Cockburn's special reserve 50ml £3.50

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