

THE CROWN INN

DESSERT MENU

When you order please inform us if you have any food allergies, intolerances or dietary requirements so we can ensure to cater for your needs. Please see the following key to help make your choice:

VG – Vegan

V – Vegetarian

GF – Gluten Free Options Available

Our Homemade Puddings

Terry's Chocolate Orange Cheesecake £6.25

Homemade smooth Terry's Chocolate Orange Cheesecake served with double pouring cream

Sticky Toffee Pudding £5.95

Traditional chopped date Sticky Toffee Pudding with a butterscotch sauce served with vanilla ice cream
(Gluten Free option available)

Cherry Tart £5.95

Individual Cherry Tart topped with a crunchy crumble topping served with a thick creamy custard

Meg's Chocolate Brownie £6.50

Homemade rich gooey chocolate brownie served with chocolate sauce and vanilla ice cream
(Vegan or Dairy Free Options available)

Crème Brulee £4.95

A creamy custard base topped with a layer or hardened caramelized sugar served with a shortbread
and a fruit compote (Gluten Free Option available)

Ninni's Mixed Fruit Crumble £5.50

Mixed fruit crumble served with thick creamy custard (Gluten Free Option available)

Bread and Butter Pudding £5.95

Traditional Bread and Butter Pudding composed of slices of buttered bread, sultana and chocolate in a
creamy egg mix with warming spices (Gluten Free Option available)

Brecon Honey, Fruits of the Forest, Vanilla Ice Cream and Lemon Sorbet

£1.50 per scoop

If you would like to change to Cream, Custard or Ice Cream please let your server know