

# THE QUEEN'S HEAD

## PUB & DINING

*Make the end of your meal as memorable as the start. Discover the comfort of traditional recipes with a modern twist. From velvety chocolate to heritage cheeses, our selection highlights the best of British produce.*

### WINTER DESSERTS & CHEESES

<b>Apple &amp; plum crumble</b> , caramelised oat crumb, St. Ewe egg custard (v)	6.95
<b>Banoffee sundae</b> , caramelised banana, salted caramel gelato, Chantilly cream, miso caramel sauce, Biscoff and honeycomb crumb (v) (*gf)	7.5
<b>Craquelin choux bun</b> , chocolate cremeux, dulce de leche ice cream, honeycomb, cocoa nibs	8.5
<b>Signature sticky toffee pudding</b> , spiced brandy snap, French vanilla gelato, miso caramel sauce (v)	8.75
<b>White chocolate cheesecake</b> , marinated fig, matcha gelato, honeycomb	9.25
<b>Dark chocolate tart</b> , Biscoff crumb, rock salt, mascarpone (v)	9.25
<b>St Clements baked Alaska</b> , Amalfi lemon curd, sherry soaked sponge, orange and yuzu sauce	9.75
<b>One scoop of gelato or sorbet</b>	2.95
<b>Three scoops of gelato or sorbet</b>	7.95
French vanilla, chocolate truffle, strawberry meringue, clotted cream and cherry ripple, salted caramel, matcha (v)	
Blackberry and liquorice sorbet, lemon sorbet (ve) (gf)	
<b>British cheese selection</b> , artisan crackers, confit onion and sherry marmalade Cropwell Bishop, Cotswold Brie, Keens Cheddar, Highmoor, Driftwood	13.95

### British Tea Blends

English breakfast	2.75
Earl grey	2.75
Queen of green	2.65
Proper peppermint	2.65
Chamomile	2.55
Fresh Mint	2.65

### Artisan Coffee

Single espresso	2.4
Double espresso, americano	2.95
Cappuccino, flat white, latte	3.25
Macha latte	3.2
Liqueur coffee, Baileys, Amaretto or Johnnie Walker	5.5
Hot Chocolate	3.45

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (\*GF) = Can be adapted to Gluten Free on request  
(\*\*) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.