CROWN
Hotel · Bar · Grill
NANTWICH

DESSERTS

STICKY TOFFEE PUDDING GF **9**
butterscotch sauce and vanilla ice-cream or custard

WARM COOKIE DOUGH **9**
vanilla ice cream

TOFFEE APPLE CRUMBLE **9**
custard or vanilla ice cream

BAILEYS CRÈME BRÛLÉE GFO **9**
homemade shortbread

CHEESECAKE OF THE WEEK **9**
please ask your server for this weeks selection

CHESHIRE FARM ICE CREAM GF **/ SORBET** GF VG
vanilla, strawberry, chocolate, honeycomb, mint choc chip, salted caramel, raspberry or lemon sorbet.

2 SCOOPS / 3 SCOOPS **7/8**

CROWN CHEESEBOARD **14**
selection of cheese, apple, grape, celery, chutney.
Please ask your server for today's cheeses.

COFFEE

AMERICANO	**4.10**	**ESPRESSO**	**4.10**
POT OF TEA	**3.85**	**LARGE ESPRESSO**	**4.60**
CAFÉ LATTE	**4.15**	**LIQUEUR COFFEE**	**8.60**
FLAT WHITE	**4.15**	**HOT CHOCOLATE**	**4.15**
CAPPUCCINO	**4.15**	**MOCHA**	**4.45**

Please note all of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. We ask all guests who have any concerns about the presence of allergens to speak to a team member for assistance before ordering as some of our dishes can be modified to accommodate this.

GFO GLUTEN FREE OPTION
GF GLUTEN FREE
V VEGETARIAN
VG VEGAN
VGO VEGAN OPTION