

THE ROYAL STANDARD OF ENGLAND GREAT BRITISH PUDDINGS

DESIRABLE DESSERTS MADE IN OUR KITCHEN

STEAMED CHOCOLATE PUDDING SERVED WITH CHOCOLATE CUSTARD – BRINGING BACK CHILDHOOD MEMORIES 8.95

ETON MESS – BERRIES, MERINGUE & CREAM, DATING FROM THE LATE 19TH CENTURY, THIS HAS BEEN A FAVOURITE EVER SINCE (GF) 8.95

APPLE CRUMBLE AND CUSTARD– MADE WITH BRAMLEY APPLES THAT ARE ONLY GROWN IN BRITAIN 8.95

ENGLISH TRIFLE – SHERRY, MADEIRA CAKE, CUSTARD, FRUIT & CREAM – FOR OVER 400 YEARS THIS HAS BEEN A CLASSIC 8.95

TREACLE TART, SERVED WITH CREAM OR CUSTARD – GOLDEN SYRUP, BLACK TREACLE, BREADCRUMBS & OATS. IN COCKNEY RHYMING SLANG “TREACLE TART” MEANS SWEETHEART, SO WHY NOT SHARE WITH YOURS 8.95

CHERRY PIE WITH VANILLA ICE CREAM IN VICTORIAN TIMES FORTY GREEN WAS FAMOUS FOR GROWING CHERRIES 8.95

STICKY TOFFEE PUDDING WITH TOFFEE SAUCE & SALTED CARAMEL ICE CREAM - PUDDINGS DON'T GET ANY BETTER THAN THIS 8.95

CAMBRIDGE BURNT CREAM “CRÈME BRÛLÉE” – SINCE THE LATE NINETEENTH CENTURY THERE HAS BEEN AN ASSOCIATION BETWEEN THE PUDDING KNOWN AS ‘BURNT CREAM’ & TRINITY COLLEGE CAMBRIDGE 8.95

HOMEMADE ICE CREAM – CLOTTED CREAM VANILLA, CHUNKY BELGIAN CHOCOLATE, MINT CHOCOLATE CHIP OR SALTED CARAMEL. PER SCOOP 2.65

SORBET – MANGO OR RASPBERRY PER SCOOP 2.65

ICES MAY CONTAIN TRACES OF EGG, GLUTEN & SOYA

DIGESTIFS

SAUTERNES, CHATEAU LES MINGETS 13.5 % 50ML 5.50

TOKAJI, 5 PUTTZ, CHATTEAU PAJZOS HILL 10.5% 50ML 7.50

TAYLOR'S PORT 20% 50ML 5.00

MIRA LA MAR AMONTILLADO (DRY SHERRY) 17.5% 50ML 5.50

MIRA LA MAR PEDRO XIMENEZ 15% 50ML 5.50

BAILEYS IRISH CREAM 17% 50ML 5.50

TIA MARIA, BRASILIAN FLAVOURED COFFEE LIQUEUR 20% 50ML 5.50

AMARETTO DISARONNO, ITALIAN FLAVOURED ALMOND LIQUEUR 28% 50ML 5.50

PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS OR INTOLERANCE YOU MAY HAVE UPON ORDERING.

10% OF SERVICE CHARGE IS ADDED & KINDLY APPRECIATED BY ALL TEAM MEMBERS. GARDEN SERVICE – PLEASE GIVE TABLE NUMBER WHEN ORDERING AT THE BAR. FOOD AT PEAK TIMES MAY TAKE LONGER THAN 20 MINUTES.

