



THE CROWN HENLOW

GREAT BRITISH PUB & ROOMS

DESSERTS

Warm cookie dough skillet, vanilla ice cream (to share) 11.95

Dark chocolate brownie, white chocolate, raspberry ripple ice cream 6.95

Sticky toffee pudding, vanilla ice cream 6.95

Apple & cinnamon crumble, custard (vgna, gf) 6.95

ICE CREAM & SORBETS

LOADED ICE CREAMS

Mint chocolate oreo ice cream 5.50

Chocolate & salted caramel brownie ice cream 5.50

ICE CREAMS (3 SCOOPS 4.75)

Raspberry ripple, chocolate, vanilla, vegan vanilla, mint choc chip,
salted caramel

SORBETS

lemon or raspberry

A SELECTION OF FIVE BRITISH & FRENCH CHEESES

Individual cheeseboard 11.95 / Sharer board (2/4 people) 25.95

Served with crackers, grapes, truffled honey & chutney

Sainte Maure Ash Coated Goats Cheese (Loire Valley, France) unpasteurised

Sainte Maure can be traced back to the 8th century in western France and has been produced in the Loire Valley ever since. Underneath grey rind is a very creamy rich cheese, traditionally set round a rye straw, each staw will have the farmer's name printed. With a light acidity common to most fresh goat cheeses, it's matured for two to three weeks to retain the freshness.

Brillat Savarin (Burgundy, France) unpasteurised

Named after french gastronome Brillat Savarin in the 1920's, this cow milk cheese originates in Normandy but is now mainly produced in the Burgundy region. With added cream to give a very smooth texture, it has a light delicate yet rich flavour, releasing full aromas when very soft.

Keens Cheddar (Wincanton, England) unpasteurised

Hard to find traditional type of cheddar. The Keens family have been making cheddar since 1898 near Wincanton in Somerset. The 12 months of slow maturing give this cheese a complex flavour structure, with the addition of the grass fed cows that roam freely on pastures that give a rich milk that reflects in the creaminess of this cheese.

Oglesshield (Somerset, England) pasteurised

Created by renown cheddar cheesemaker Jamie Montgomery in Somerset, this semi soft cheese has been made using extremely rich milk from great breed of Jersey cows. Washed with brine, water and salt , several times a week and slowly aged for 3 months, allowing cultures to develop on the light orangey rind, and releasing deep pungent and satisfying aromas.

Fourme d'Ambert (Auvergne, France) unpasteurised

A semi soft blue veined cow milk cheese from central France in the Auvergne region where old volcanoes dominate landscape. It is also a land of green and rich pastures, where cows can graze for 9 to 12 months of the year. After a few seconds on the palate, it will melt, and offer elements of sweetness, spices and milk combined . Salty, with a long lasting flavour.

AFTER DINNER COCKTAILS

Espresso martini 8.50 Manhattan 8.50

(V) Vegetarian (VGNA) Vegan (VGNA) Vegan Available Upon Request (GF) Gluten Free (GFA) Gluten Free Available Upon Request

An optional 10% service charge will be added to parties of 8 or more. Allergies - If you are concerned about the presence of any nuts, seeds or other allergies in our food please ask a member of staff for assistance. Game may contain shot. Prices are in £s and inclusive of VAT. All items subject to availability. All weights stated are approximate.