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DESSERTS

Banoffee Pie Layer of caramel, banana and whipped cream on crushed biscuit base	6
Amarula Crème Brulée Served with Millionaire Shortbread	6
Malva pudding A South African sponge made with apricot jam and served with custard, winter wonderland!	6
Cheesecake of the day Ask your server what the chef's created today	6
Chocolate Brownie GF With vanilla ice cream	6
Apple and fig crumble Served with ice cream or custard	6
Affogato Hot espresso & vanilla ice cream	.5
Selection of Mövenpick Ice Cream Vanilla, Chocolate, Rum & Raisin, Pistachio, Carmelita - 3 scoops, you choose!	6

Authentic Italian gelato and sorbets. Locally and freshly made in Henley for The Crown.	GELATO HENLEY
Henley Gelato Honeycomb, Salted Caramel, Amaru	6
Henley Sorbet V Pimm's, Lemon, Raspberry	6

Cheese Board / for 2

10 / 18

Cheddar, brie, smoked cheese and stilton with peach & apricot chutney, cheese biscuits

AND COFFEES

Twinings Tea English Breakfast, Earl Grey, Green, Mint, Camomile, Cranberry & Raspberry, Redbush

TEAS

We use a medium strength Nespresso for all our coffees. If you would like yours stronger or weaker, please ask your server to show you the selection.

please ask your server to show you the selection	
Americano	2.5
Cappuccino	2.75
Latte	2.75
Espresso	2
Double Espresso	3
Macchiato	2.75
Mochaccino	3.25
Hot Chocolate	2.5
Liqueur Coffee	6
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Whisky, Brandy, Tia Maria, Baileys, Amaretto (25ml)

All the above coffees are available decaffeinated.



DESSERT WINE

Morandé Late Harvest Sauvignon Blanc	
Per 100ml	6.5
Half bottle	22

Buitenverwachting 1769 Muscat

This classical Constantia dessert wine offers ripe apricot, melon, fynbos and apple-like characters. The initial sensation is sweet, but with its crisp natural acids, the wine has a firm and full finish.

Per 100ml	7
Half bottle	30

We also stock a range of single malt whiskys, brandies and liqueurs. Please ask your server for the drinks list.