



DESSERT MENU

To Finish All £5.50

Pear & frangipane tart with vanilla Anglaise

Individual sherry trifle

Sticky toffee pudding with toffee sauce

Caramelised fig tart tatin with vanilla ice cream

Bailey's crème Brulee with homemade shortbread

Duo of Ice cream or sorbets in a tuile basket with fruit coulis & vanilla

Ice creams - *Chocolate, strawberry, vanilla & honeycomb*

Sorbets - *Orange, raspberry & mango*

Treat yourself!

Dessert wines by the glass 50ml 100ml

Clos du Portail Graves, France £2.20 £4.15

Australian Liqueur Muscat £3.30 £6.60

Muscat Beaumes de Venise, France £2.30 £4.60

Cromwell cheese board £6.50

All our cheeses are sourced from Lyburn cheese maker's in the New Forest, with homemade apple chutney

Why not?

A glass of Port with your cheese 50ml 100ml

Cockburn LBV £2.40 £4.80

Ferreira 10yr Tawny £1.90 £3.80

Coffees

Latte £2.25

Cappuccino £2.10

Espresso £1.75

Filter £1.65

Teas-English, fruit, earl grey £1.65

Liqueur coffee £4.75

All our dishes are prepared on the premises

Every effort is made to use seasonal and local produce wherever possible

- Please notify us of any dietary/allergy requests and we will strive to accommodate them •
- Please note that we use cooking oil which contains genetically modified Soya and is present in most dishes •
- A discretionary 10% service charge is made to all parties of 6 or more •

01794 519515

www.thecromwellarms.com

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