



THE
KING'S
HEAD

Pudding Menu

Rhubarb & ginger steamed pudding, vanilla custard	7
Apple & cinnamon pie, custard	7
Dark chocolate & orange cheesecake, crème fraiche	7
British cheese plate, crackers, chutney, apple <i>Lincolnshire Poacher, Barkham Blue, Solstice, Tunworth & Golden Cross</i>	12
Affogato – Vanilla ice cream, brownie bites, Espresso <i>Upgrade with a shot of your favourite liqueur</i>	5
Selection of dairy ice cream/sorbets – three scoops <i>Ice creams: vanilla, chocolate, strawberry, salted caramel, gingerbread, rum & raisin Sorbet: mango, coconut</i>	6

Dessert Wine & Port	100ml	Bottle
Monastrell, Ducle Castano, Spain, 2013	7.25	34
Sauternes, Chateau Delmond, France, 2017	9.25	49
Sandeman Old Tawny Port 10yr	6.95	36
Sandeman LBV, 2015	5.5	29

Irish Whiskey	25ml
Jameson	2.8
Bushmills Black Bush	4.1
Single Malt Scotch Whisky	
Glenmorangie Signet	15.1
Auchentoshan American Oak	5.75
Auchentoshan 12yr	4.35
Haig Club Clubman	5.6
Blended Scotch Whisky	
Dewers White Label	3.6
Johnnie Walker Black Label	4.6
Monkey Shoulder	3.25
Bourbon	
Gentleman Jack Tennessee	5.15
Jack Daniels Single Barrel Select	5.5
Jack Daniels Honey	3.5
Old Forester, Kentucky Straight Bourbon	3
Armagnac	
Janneau VSOP	5.1
Cognac	
Courvoisier VSOP	5.9
Grand Marnier Orange & Cognac	3.25
Hennessey VS	3.65
Calvados, Pays de Auge VSOP	5.1

A discretionary 10% service charge will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present, therefore, we cannot guarantee that our dishes will be allergen free. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.