



THE KING'S HEAD

Apple & cinnamon pie, custard	7
Dark chocolate & orange cheesecake, crème fraiche	7
Rhubarb & ginger steamed pudding, custard	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; Amaretto 3.25 Drambuie 3.25 Cotswold Irish cream 4.85 Tia Maria 3.1 Frangelico 3.25 Grand Marnier 3.25</i>	5
Selection of dairy ice cream/sorbets – three scoops <i>Ice creams: vanilla, chocolate, strawberry, salted caramel, rum & raisin Sorbet: mango, coconut</i>	6
Espresso Martini – Vodka, coffee liqueur, espresso	9.5

Dessert Wine & Port	100ml	Bottle
Monastrell, Ducle Castano, Spain, 2013	8.25	34
Sauternes, Chateau Delmond, France, 2017	9.25	32
Sandeman Old Tawny Port 10yr	6.95	36
Sandeman LBV, 2015	5.5	29

Irish Whiskey	25ml
Jameson	3
Bushmills Black Bush	4.1

Single Malt Scotch Whisky

Glenmorangie Signet	12
Laphroig Islay 10 yrs	4.95
Auchentoshan American Oak	5.75
Haig Club Clubman	5.6

Blended Scotch Whisky

Dewers White Label	3.6
Monkey Shoulder	3.5
Johnnie Walker Black Label	4.6
Drambuie	3.25

Bourbon

Gentleman Jack Tennessee	5.15
Jack Daniels Single Barrel Select	4.5
Jack Daniels Honey	3.5
Old Forester, Kentucky Straight Bourbon	3

Armagnac

Janneau VSOP	5.1
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Cognac

Hennessey VS	3.65
Maxime Trijol, VSOP	4.5
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.