

1865

The Queens Hotel

DESSERTS

BAKED ALASKA TO SHARE | £15

*Mango ripple ice cream, vanilla meringue,
roasted pineapple & passionfruit salsa*

DECADENT HÉLÈNE | £9

Red wine poached pear, dark chocolate fondant, vanilla ice cream

ST. CLEMENT PETIT GATEAU | £8

Blood orange, tonka bean, mandarin

CLASSIC CRÈME BRULÉE | £8

Cinamon shortbread

EARL GREY PANNACOTTA | £8

Crushed amaretti, roasted muscovado plum

CHOCOLATE & ROASTED HAZELNUT DELICE | £9

Caramel sauce, salted caramel ice cream

CHEESEBOARD | £12

*Date jelly, candied walnuts, fruit bread
Blue Monday, Sussex Charmer, or Lyburn garlic & nettle*

*Please inform your server if you have any allergies or special dietary
requirements. A discretionary 10% service charge will be
added to your final bill.*