

1865

The Queens Hotel

DESSERTS

LEMON MERINGUE BAKED ALASKA TO SHARE | £17

*Lemon ripple ice cream, vanilla meringue,
lemon curd, raspberry gel, fresh raspberries*

STICKY TOFFEE PUDDING | £11

Toffee sauce, salted caramel ice cream

CHOCOLATE CREMEAUX | £9

Caramelised pecans, caramel macaron, cherry ripple ice cream

COFFEE CRÈME BRULÉE | £9

Vanilla shortbread

CONTEMPORARY APPLE (GF) | £12

Cinnamon oat crumble, apple & Calvados sorbet

VANILLA MERINGUE (GF) | £9

Mascarpone cream, macerated strawberries, baby basil

CHEESEBOARD | £14

*Old English plum chutney, caramelised walnuts, cracker selection &
Coastal mature cheddar, Lyburn smoked or Barkham blue*

ETON MESS (VG/GF) | £10

*Fresh raspberries, vegan vanilla meringue, vegan cream,
and raspberry jam*

(Made to order, please allow 10 min)

*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.*