



CROWN HENLOW
GREAT BRITISH PUB

DESSERT

WARM COOKIE DOUGH SKILLET, ICE CREAM (TO SHARE) (V)
(PLEASE ALLOW 15MINS) 10.95

JAM ROLY POLY, CUSTARD 6.95

STICKY TOFFEE PUDDING, VANILLA ICE CREAM (V) 6.95

APPLE & BLACKBERRY CRUMBLE, CUSTARD (GF,V,VGNA) 6.95

CHOCOLATE & SALTED CARAMEL 'ROLO' POT, CHANTILLY CREAM (V,GF) 6.95

ICE CREAM & SORBETS

ICE CREAM (V,GF) - CHOCOLATE, VANILLA POD, MINT CHOC CHIP,
SALTED CARAMEL, WHITE CHOCOLATE, GINGER,
VEGAN VANILLA

SORBET(V,GF) - MANGO, LEMON, RASPBERRY, BLACKBERRY

3 SCOOPS 4.75

CHEESE

RAGSTONE GOATS CHEESE (HEREFORDSHIRE) MADE BY CHARLIE WESTHEAD

Made at a dairy in Sevenoaks, where he was originally based, Charlie named the cheese after Ragstone Ridge, which ran close by. This goats cheese is made with a twist on the traditional French Sainte Maure. The curd is set overnight, before being hand-ladled into log-shaped moulds. After two to three weeks, the cheese has developed its coat, a creamy texture and a lemony flavour.

A delicious, ripened, pasteurised, English goat log that is mellow and creamy.

MONTGOMERY CHEDDAR (SOMERSET) MADE BY JAIME MONTGOMERY

A traditional, cloth-wrapped, unpasteurised Cheddar cheese. Montgomery's Cheddar cheese is made with skill and care, aged and stripped after a long maturing process. Cheese has been made at the Montgomery farm since before Jamie's grandfather retired there in 1911. Montgomery's Cheddar has a huge reputation which Jamie has built up over the years, by close attention to all the details that lead to a superb Cheddar.

It's golden and glorious, with a nutty, complex, real depth of flavour.

BARON BIGOD BRIE (SUFFOLK) MADE BY JONNY & DULCIE CRICKMORE

A white bloomy-rind cheese handmade on the farm, with their own Montbeliarde cows milk ...

It is the only traditional raw milk Brie-de-Meaux style cheese produced in the UK. In fact, even the French would be jealous, as this cheese is one of only a handful of its type in the world to be made by the farmer on the farm and can genuinely be called a true farmhouse Brie.

A creamy, silky smooth texture and a golden curd, with long lasting warm earthy flavours

STINKING BISHOP (V) (GLOUCESTERSHIRE) MADE BY CHARLES MARTELL

This full fat pasteurised cows milk soft cheese, the rind is washed in perry which gives it its characteristic flavour, pinky rind and pungent smell. One of these varieties of perry is 'Stinking Bishop' a name which seems appropriate for this cheese. The Stinking Bishop pear was in turn named after a local mid 19th Century farmer called Frederick Bishop. He earned himself the nick-name 'Stinking Bishop' because of his riotous behaviour. He once took a cow to market and determined to drink the proceeds before he went home - he did, and then when the kettle was too slow to boil he shot it!

This cheese may smell powerfully pungent, but the flavour is rather delicate and herbaceous.

BARKHAM BLUE (V) (HAMPSHIRE) MADE BY SANDY & ANDY ROSE

Barkham Blue has a very distinctive appearance with a natural mould ripened, rustic rind. It was awarded supreme champion at the World Cheese Awards 2015. Located in the village of Barkham on the Hampshire/Berkshire border, Two Hoots Cheese is a small family business, located on the Hampshire border and prides itself on producing high quality, handmade blue cheeses with traditional methods.

A rich, pasteurised blue cheese with a smooth buttery texture and a melt-in-the-mouth flavour.

3 CHEESES 8.95 5 CHEESES 12.95

SERVED WITH CELERY, GRAPES, CRANBERRY & GINGER COMPOTE & CRACKERS

AFTER DINNER COCKTAILS

ESPRESSO MARTINI 8.25 OLD FASHIONED 8.50 WHISKEY SOUR 8.50

CROWN CHOCOLATE MARTINI 8.50

(V) Vegetarian (VG) Vegan (VGNA) Vegan Available Upon Request (GF) Gluten Free (GEA) Gluten Free Available Upon Request

An optional 10% service charge will be added to parties of 8 or more. Allergies - If you are concerned about the presence of any nuts, seeds or other allergens in our food please ask a member of staff for assistance. Game may contain shot. Prices are in £s and inclusive of VAT. All items subject to availability. All weights stated are approximate.



DIGESTIFS

ELEGANT

(PLUM SAKE) AKASHI-TAI SHIRUME UMESHU (50ML)	6.90
(PORT) CÁLEM RUBY (100ML)	5.20
(LIQUEUR) AMARETTO SALIZA VENEZIANO (50ML)	7.80
(LIQUEUR) FRAGOLA WILD STRAWBERRY (50ML)	7.60
(LIQUEUR) LIMONCELLO D'AMALFI (50ML)	6.60
(AGAVE) CABRITO TEQUILA BLANCO, 100% AGAVE, MEXICO (50ML)	6.70
(WHISKY) SINGLETON OF DUFFTOWN 12 YR OLD SINGLE MALT (50ML)	9.50
(WHISKEY) TEELING SMALL BATCH IRISH (50ML)	8.40
(WINE) CHATEAU CALABRE, SEMILLON, MONTRAVEL, FRANCE (100ML)	5.25

RICHER

(PORT) CHURCHILLS 10 YEAR OLD TAWNY (100ML)	8.20
(LIQUEUR) BAILEYS IRISH COFFEE	7.80
(LIQUEUR) TOSOLINI ESPRESSO (50ML)	6.70
(LIQUEUR) CREME DE CACOA - CHOCOLATE (50ML)	6.60
(AGAVE) ESPOLÒN TEQUILA REPOSADO 100% LOS ALTOS, MEXICO (50ML)	7.00
(WHISKY) NIKKA JAPANESE GRAIN (50ML)	10.70
(WHISKEY) KNOB CREEK KENTUCKY STRAIGHT BOURBON (50ML)	8.40
(WHISKY) OBAN 14 YEAR OLD SINGLE MALT, HIGHLAND (50ML)	11.00
(BRANDY) COGNAC LE REVISEUR VS (50ML)	7.80
(BRANDY) ARMAGNAC BARON DE SIGOGNAC 10 ANS D'AGE (50ML)	7.80

RUSTIC

(PORT) CHURCHILLS LBV 2005 (100ML)	6.65
(AGAVE) QUI QUI RI QUI MEZCAL JOVEN 100% MATATLAN, MEXICO (50ML)	8.70
(WHISKY) THE COMPASS BOX PEAT MONSTER (50ML)	8.90
(WHISKY) LAPHROAIG 10 YEAR OLD SINGLE MALT ISLAY (50ML)	10.20
(WHISKEY) RITTENHOUSE STRAIGHT RYE (50ML)	8.50
(BRANDY) CALVADOS HENRY DE QUERVILLE (50ML)	7.30
(BRANDY) COGNAC TRIJOL VSOP GRANDE CHAMPAGNE (50ML)	9.80

TEA & COFFEE

AMERICANO 2.50	LARGE AMERICANO 3.05
CAPPUCCINO 3.05	LARGE CAPPUCCINO 3.60
CAFE LATTE 3.25	
ESPRESSO 2.40	LARGE ESPRESSO 2.95
POT OF JOE'S BREAKFAST TEA 2.55	
SELECTION OF OTHER TEAS FROM JOE 2.55	