

# THE ROSE & CROWN TRENT

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## Puddings.....

Warm Dorset apple cake, apple granita & cider brandy cream	7.00
<i>Somerset Ice Cider, Somerset Cider Brandy Company, England (75ml) – 4.00</i>	
Lemon posset with Autumn raspberries & lavender shortbread	6.50
<i>Muscat De Beaumes De Venise, Chateau du Trignon 2010, Rhone, France (75ml) – 5.00</i>	
Milk chocolate & Grand Marnier crème brûlée & petit madeleines	7.00
<i>Recioto Della Valpolicella, Negrar 2014, Veneto, Italy (75ml) - 5.50</i>	
Warm dark chocolate fondant, salted caramel filling & pecan caramel ice cream	7.50
<i>Maury, Domaine De Pouderoux 2012, Southern France (75ml) - 4.30</i>	
Cheese board: a selection of cheeses, tomato chutney, grapes & biscuits	three – 8.00, all five – 12.00
<i>LBV Port, Quinta de la Rosa 2010, Douro Valley, Portugal (75ml) - 4.50</i>	
Classic treacle tart with candied oranges & vanilla ice cream	7.00
<i>'San Emilio' Pedro Ximenez Solero Reserva, Lustau, Jerez, Cádiz, Spain - 3.75</i>	
A selection of homemade ice creams & sorbets	one - 2.25, three - 5.75

## Read's Coffees..... hand-roasted by the award-winning Reads Coffee Roasters from Thornford

Espresso (Dbl – add 50p)	1.60
Americano, Macchiato (Dbl – add 50p)	2.20
Cappuccino, Latte, Mocha, Hot Chocolate	2.70
Liqueur Coffee – Irish, Baileys, Italian, French, Kahlúa	5.70

## Dorset Teas.....

Golden Blend, Decaf, Wild about Mint, Earl of Dorset, Earl Grey, Pure Green, Strawberries & Cream,	2.20
Cool Camomile, Blackberry Syllabub, Ginger & Sunshine Lemon, Green Tea & Lemon, Foraged Fruits	

## Anything with your coffee....?

A selection of Petit Fours	1.75
Willie's Cacao chocolate bars;	2.75
Café Negro, Milk of the Gods, Sea Flakes, Hazelnut & Raisin, Ginger & Lime, El Blanco	

Please take a look at our drinks list for a wide range of  
dessert wines, ports, sherries, brandies, whiskies, liqueurs & many more digestifs.

