DESSERTS

Sticky Toffee Pudding
Caramel sauce, clotted cream ice cream
G, E, D, SD / N, S, SE / 829 kcal V 8.45

Chef's Recommendation
'Dubai Chocolate' Pistachio Soufflé
Dark chocolate sorbet, chocolate crémeux, kataifi
G, N, S, E, D, SD / L, MU / 575 kcal V, GFO 10.95

Rum & Coconut Rice Pudding
Pineapple jam
SD / CE, MU / 216 kcal GF, VE 8.95

Granny Smith Mille-Feuille
Compressed apple, cream parfait, ginger beer sorbet
G, E, D, SD / P, N, S, CE, MU, SE / 404 kcal V 8.95

Chef's Dessert of the Day
Ask for allergens & calories 7.95

Chef's Cheeseboard
Sticky onions, fruit, crackers
G, D, CE, MU, SD / P, N, S, SE / 550 kcal GFO 12.95

All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

Wine Pairing Seasonal Special V (VO): Vegetarian (on request)
VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy
E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs
MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

Crown Hotel

Boroughbridge

NOVEMBER 2025
Which?
Recommended
Provider
LARGE HOTEL CHAINS

www.crownhotelboroughbridge.co.uk