THE KING'S HEAD
DULLINGHAM

DESSERTS

All at £7

Baked vanilla cheesecake with homemade ice cream
Served with a choice of either
caramelised quince purée, raspberry gel, tonka bean curd

Chocolate sphere
tonka bean curd, raspberry gel, poached conference pear, granola, tonka bean custard

Quince frangipane tart
caramelised quince purée, pistachio, orange & crème frâiche sorbet

Selection of homemade ice creams & sorbets
please ask for today's selection

English cheese board
Lincolnshire Poacher Cheddar / Baron Bigod Brie / Cerney Ash Goats Cheese / Suffolk Blue
membrello, celery, grapes & water biscuits
£9

AFTER DINNER DRINKS

Coffee
regular, cappuccino, espresso, double espresso, latté, macchiato - all can be decaf

Novus tea
everyday brew, earl grey, green tea, chamomile

£3.50
Served with homemade white chocolate fudge

Liqueur coffee : £8

Irish coffee- *Jamesons*
French coffee- *Courvoisier*
Russian coffee - *vodka*
Calypso coffee - *Tia Maria*
Sambucca coffee
Baileys coffee

Liqueurs & cognacs

A selection of Glenmorangie	*from*	£8
A selection of Hennessy	*from*	£6
A selection of liqueurs	*from*	£5

Dessert wine

Chateau Briatte Sauternes	£8 per glass
	£22 ½ bottle
Quady Eluysium Black Muscat	£8 per glass
	£22 ½ bottle
Moet et Chandon NV	£10 per glass
	£53 bottle

Food allergies & intolerances
If you are unsure of the allergen content of a dish please ask a member of the waiting staff who will check with the chef