



Desserts

Chocolate brownie with candid hazelnuts and blood orange curd ice cream (V)	£8.00
Trio of Apples: - Hot apple crumble tart, brulee, sorbet (V)	£8.00
Coconut sticky rice with mango compote and coconut ice cream (V) (Gf, Dfoa)	£8.50
Croissant bread and butter pudding with vanilla custard (V)	£8.00
Rhubarb, black pepper and orange tiramisu with limoncello sorbet (V)	£8.50

Ice cream/sorbet

Chef's homemade ice creams: white chocolate, vanilla, chocolate, banana & cinnamon, blood orange curd, coconut

Marshfield ice creams: honeycomb

Plant based ice cream (Ve): vanilla or strawberry

Home-made sorbets: raspberry, blackcurrant, strawberry, cider and bramley apple, strawberry & champagne, limoncello, mango

1 Scoop	£2.50
2 Scoop	£4.00
3 Scoop	£5.50
Affogato - Scoop of vanilla with an espresso	£4.50
Taste of the Caribbean - Mango sorbet with coconut liqueur	£4.50
Baileys - Scoop of vanilla with a shot of baileys	£4.00

(Please ask for specific allergens with ice creams)

*Here at the Cross Keys, we don't believe in adding a surcharge for service.
If you believe the service to be of high quality and would like to add a tip to go to
the staff on duty, then please suggest when settling the bill.*

Thank you

The Cross Keys Team

Gf – Gluten Free, Df – Dairy Free

V – Vegetarian, Ve - Vegan

Foa – Allergen Free Option Available (Changes can be made to make this allergen free)

If you have any other allergens or want more information please ask the staff.