



Dessert Menu

This is an example of the type of dishes that feature on our daily changing evening specials menu.

Dark chocolate marquise

Red wine poached pear, nutella powder £6

Warm apple & mixed berry crumble

Vanilla ice cream £6

Vanilla pannacotta

Fresh stawberries £5½

Warm carrot cake

Lime curd, ginger ice cream £5

Bread & Butter Pudding

Clotted cream £5½

Petit fours

Marshmallow, Turkish delight, chocolate truffle, brandy snap

Served with an espresso coffee £5

Salcombe dairy ice creams & sorbets

Ice creams: vanilla, chocolate, rum and raisin, stem ginger, honeycomb

Sorbets: mango, raspberry, blackcurrant £5½

Dessert Wine

For full tasting notes please see our main wine list

Muscat de St Jean de Minervois (15%vol)

£15 half bottle

This wine pairs well with the desserts on our menu that contain flavours such as apple, citrus, milk chocolate or even banoffee pie. It also partners the blue cheeses on our cheese board.

£4½ 100ml glass

£2½ 50ml glass

Botrytis Semillon Vat 5 (11%vol)

£17 half bottle

This wine with its intense marmalade and dried peel flavours goes well with any fruit desserts including lemon and is a great accompaniment to our cheese selection

£4.70 100ml glass

£2.35 50ml glass

Black Muscat (15%vol)

£21 half bottle

This dark dessert wine tackles the rich chocolate desserts that no other wine can.

It also pairs very well with red fruit desserts, ice cream and strong blue cheeses.

£5.60 100ml glass

£2.80 50ml glass

Pedro Ximenez (15% vol)

£21 50cl bottle

This is a complex wine with flavours of molasses and raisins and is stunning with ice cream and can even be poured over vanilla ice cream

£5.60 100ml glass

£2.80 50ml glass

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