



Dessert Menu

Fruit crumble

vanilla ice cream

£6½ (v)

Schwarzwald fondant

griottines, dark chocolate truffle, raspberry sorbet

£7 (v)

Lemon posset

mixed berries, meringue, blackcurrant sorbet

£6 ½ (v) (gf)

Coconut and mango cheesecake

coconut sorbet, passionfruit purée

£6 ½ (v)

Selection of petit fours

served with espresso

£7 (v)

Ice creams & sorbets

Ice Creams: vanilla, chocolate, rum & raisin, stem ginger, honeycomb, strawberry & cream

Sorbets: lemon, gin and lemon, mango, coconut, raspberry, blackcurrant

£5½ (v) (gf⁺)

Dessert Wine

For full tasting notes please see our main wine list

Muscat de St Jean de Minervois (15%vol)

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.

£15 half bottle

£4½ 100ml glass

£2½ 50ml glass

Botrytis Semillon Vat 5 (11%vol)

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

£17 half bottle

£4.70 100ml glass

£2.35 50ml glass

Black Muscat (15%vol)

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.

£21 half bottle

£5.60 100ml glass

£2.80 50ml glass

Pedro Ximenez (15% vol)

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 as an indulgent sauce.

£21 50cl bottle

£5.60 100ml glass

£2.80 50ml glass

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