



DESSERTS
MULTUM IN PARVO

KING'S ARMS

WING
INN & RESTAURANT

Pub Classics

Vanilla **Crème Brulee**, Berry Compote, Vanilla & Pistachio Cookies. £7

4 Nut Chocolate **Brownie**, Chocolate Sauce, Malted Milk Chocolate Ice Cream, Marbled Wafer. £7

Duo of Chocolate **Mousse**, Classic & Baked with Chocolate Brittle. £8

Grainstore Ale **Sticky Toffee** Pudding, Rum 'n' Raisin Ice Cream, Butterscotch Sauce, Nut Basket. £7

Fruit **Crumble**, Double Vanilla Bean Custard, Cinnamon & Yoghurt Sorbet. £7

To Share - £28

Kings **Sweets Platter** for 3 or more – A Selection of the above.

7 Deadly Sins – Gateau Marceau, Intense Sorbet, Brownie, Hot Chocolate Shot, Mousse, Malted Milk Ice Cream, Wafers, Chocolate Mocha Beans.

Pubs Homemade Ice creams, Sorbets & Yoghurt Sorbets

Ice Creams – Malted Milk Chocolate/Double Vanilla Bean/Pub Manton Strawberry/Rhubarb/Rum 'n' Raisin

Sorbets – Mixed Berry/Intense Dark Chocolate/Cinnamon, Vanilla & Yoghurt

1 Scoop £2.50 2 Scoops £4 3 Scoops £5.50 6 Scoops £8

Pub Cheese Board – Choose a minimum of 2 Cheeses for £6.50, and £3 per additional Cheese. Or enjoy the full board alone or Share with the table for £20

Sparkenhoe Red **Leicester**, **(UP)** after maturing for 18 months, salt crystals have started to re-form. A distinctively orange body. Caramel flavours are more exaggerated, the flavour is rich without being acidic

Vintage Lincolnshire **Poacher** (Ulceby Grange Farm), **(UP)** Holstein Friesian Cow's Milk, 18/22 months old, great depth and complexity, lovely smooth lingering aftertaste, with a hint of sweetness.

Marinated Cropwell Bishop **Stilton**, **(P)** Hand crafted award winning Blue Stilton, unique rich and tangy flavour, velvety melt in mouth texture. Normally aged for 12 weeks. Pub marinated in Port & Cognac.

Colston Bassett, **Shropshire Blue**, **(P) (V)** Slightly Milder than Stilton, delicately Sweet, cream smooth and no bitterness or sharpness

Sussex Camembert (Alsop & Walker), **(V)** a creamy mushroom earthy tasting cheese with edible rind.

All served with Crackers, Fruit Bread, Pub Pickle, Apple, Celery & Quince Paste.



COFFEES

Coffee, Espresso and Decaffeinated Coffee – Freshly ground beans. – **All £3.10**

Cappuccino, Double Espresso or Latte – **All £3.60**

Kings Affogato – Double Espresso with a scoop of our homemade vanilla ice cream, pure mocha beans & freshly whipped Double Cream on the side - **£5.60**

TEAS

Loose Leaf Teas - Earl Grey, Breakfast, Mixed Fruit, Camomile, Mint and Green – **All £2.60**

Decaffeinated Tea – Individual Tea Bags - **£2.60**

Super indulgent REAL HOT CHOCOLATE–

53 ½ % cocoa stirred into hot whole milk & cream - **£3.10**, with whipped cream **£3.60**

Should you fancy a more spirited coffee, why not have an Irish coffee or an Amaretto Coffee for example. Price of the coffee, cream and the cost of the spirit.

***PETIT FOURS ***

If a dessert is a little too much then why not satisfy the urge for something sweet to round of your meal with a selection of our fine chocolate petit fours? 3 for **£4** 6 for **£7** or the full 10 pieces for **£9**

PLEASE ASK FOR THE WINE LIST FOR ANY APERITIFS OR DESSERT WINES