

THE KINGS ARMS

EGHAM

Our dessert menu celebrates autumn's rich, comforting flavours. From velvety chocolate to heritage cheeses, our selection highlights the best of British produce. Each dish has been expertly crafted and perfectly balanced, blending time-honoured favourites with inspired new creations.

AUTUMN DESSERTS & CHEESES

Apple & plum crumble , caramelised oat crumb, St. Ewe egg custard (v)	6.95
Banoffee sundae , caramelised banana, salted caramel gelato, Chantilly cream, miso caramel sauce, Biscoff and honeycomb crumb (v) (*gf)	7.5
Dulce de leche tart , salted caramel gelato, brandy snap (v)	7.5
Vanilla cream choux bun , blackberry and rhubarb jelly, fresh blackberries	8.5
Signature sticky toffee pudding , spiced brandy snap, French vanilla gelato, miso caramel sauce (v)	8.75
White chocolate cheesecake , marinated fig, matcha gelato, honeycomb	9.25
Dark chocolate tart , Biscoff crumb, rock salt, mascarpone (v)	9.75
One scoop of gelato or sorbet	2.95
Three scoops of gelato or sorbet	7.95
French vanilla, chocolate truffle, strawberry meringue, clotted cream and cherry ripple, salted caramel, matcha (v)	
Blackberry and liquorice sorbet, lemon sorbet (ve) (gf)	
British cheese selection , artisan crackers, confit onion and sherry marmalade (*gf) Cropwell Bishop, Cotswold Brie, Keens Cheddar, Highmoor, Driftwood	13.95

British Tea Blends

English breakfast	2.75
Earl grey	2.75
Queen of green	2.65
Proper peppermint	2.65
Chamomile	2.55
Fresh Mint	2.65

Artisan Coffee

Single espresso	2.4
Double espresso, americano	2.95
Cappuccino, flat white, latte	3.25
Macha latte	3.2
Liqueur coffee, Baileys,	5.5
Amaretto or Johnnie Walker	
Hot Chocolate	3.45

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (*GF) = Can be adapted to Gluten Free on request
(**) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.