



# THE GEORGE

## DESSERT MENU




**The George Fruit Crumble**, Custard £9  

**Chocolate & Ale Sponge**, Malt Cream £10 

**Bread & Butter Pudding**, Apricot Glaze, Biscoff Ice Cream £9 

**Spiced Poached Pear**, Vanilla Ice Cream, Chocolate Sauce £9  

**Affogato**, Espresso, Vanilla Ice Cream, Shortbread £7  

**Ice Cream** | £3 Per Scoop   

*Locally Sourced Ice Cream & Sorbets From Noel's Of Warwickshire.*

Vanilla, Salted Caramel, Honeycomb,

Strawberry & White Choc Chip, Dark Chocolate.

Lemon Sorbet, Mango Sorbet, Raspberry Sorbet

### After Dinner Drinks

**Espresso Martini** | Vodka, Kahlúa, Baileys & Espresso £10

**Baileys** £5

**Amaretto** £6

### Hot Drinks

#### Monsoon Estate Coffees

*Locally Sourced From Award-Winning Monsoon Estate Coffee, Stratford*

Americano & Espresso £3.50 Latte, Cappuccino, Flat White & Mocha £4

**Liqueur Coffee** £9.50

**Baileys Hot Chocolate** £9.50

**Hot Chocolate, Cream, Marshmallows** £4

**Twist Teas** £3.75

*From Family Run 'Twist Teas' in Pollards Farm, Harpenden*

English Breakfast, Earl Grey, Peppermint, Summer Berries, Fresh Mint ,

Decaf English Breakfast & Green

Treat Yourself

Please let a member of the team know if you have any dietary requirements. Full allergen menus are available.  
Vegetarian  Vegan  Vegan available  Gluten Free  Gluten Free available 

(Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen)

Please note that 10% Gratuity will be added to tables of 6 or more, naturally gratuities are entirely at your discretion and are shared amongst all the team.