



## The Chandos Arms

### Dessert

#### From the kitchen

Belgian Chocolate bonbon, Maldon Sea salt (GF/ DF) | one £1.50/ three £4.00

Seasonal fruit crumble, Madagascan vanilla custard (VE/GF) | £6.00

Wasabi & strawberry millefeuille, Madagascan vanilla Chantilly (GF) | £6.00

Freshly sliced fruit salad, crumble, blackcurrant sorbet (VE/ GF) | £6.00

Chocolate brownie, chocolate sauce, vanilla ice cream (GF/ DF) | £6.50

Sticky toffee pudding, toffee sauce, salted caramel ice cream (GF/ DF) £6.50

Local cheese selection of cheeses 2,3 or 4 | £7.50/ £9.50/ £11.50

*"All our cheeses are served with crackers, salted butter, grapes, celery, quince and honey"  
(Oxford Blue, Croxton Manor Brie, Godminster Organic Cheddar, Somerset Goats Cheese)*

**Pairing Port** Windsor Ruby Port, Portugal | 50ml | £4.50

**Gelato & Sorbets:** Salted caramel/ Chocolate/ Champagne/ Sicilian lemon /  
Strawberry/ Madagascan vanilla (V, VEA/ GF) | £2.50per scoop

#### From the bar

Vanilla ice-cream Affogato, hot espresso coffee (GF/ DFA) | £5.00

Don Pedro, South African boozy ice-cream dessert (GF/ DFA) | £5.00

Lemon sorbet Affogato, cold Limoncello liqueur shot (GF/DF) | £5.00

#### Our Coffees & teas (DFA) *"GF Oat & Soya milk available"*

Espresso | £2.00    Cappuccino | £2.80    Americano | £2.50    Latte | £2.80

Hot chocolate | £2.80    Our selection of teas and herbal infuses | £2.50

*[GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan [V] Vegetarian [DF] Dairy Free  
[DFA] Dairy Free Available*

*A 12% discretionary service charge will be added to tables of 6 or more, please do not feel obliged to pay this if you don't feel the service warrants it.*

*Please note that all the food we serve is prepared and freshly cooked on-premises. If you have any allergies or queries, please bring them to the attention of our team and we will do our best to accommodate you.*