DESSERTS

Available as part of our Inn the Deal offer
Monday to Friday, 12 noon until 3pm

Mulled Wine-Poached Pears
Whipped brandy cream, crushed almond brittle **N, D, SD** / E / 585 kcal VEO, GF 8.00

Chef's Crumble of the Day
Custard or ice cream **D, S** / N / Ask for calories VEO, GFO 8.00

Chef's Recommendation
Tia Maria Brûlée
Cranberry compote, nutty shortbread
G, N, E, D / S / 772 kcal V, GFO 8.00

Chocolate Delice
Vanilla ice cream, caramelised hazelnut **D, E, N, S, G** / 552 kcal V 9.50

Limoncello Cheesecake
Crushed Biscoff & meringue **G, E, D** / S / 734 kcal V 9.00

Cinnamon-Baked Pineapple
Vanilla ice cream, chilli chocolate soil, toasted coconut
S, D, SD / 254 kcal V, VEO, GF 8.00

Cheese Board
Camembert, Stilton, mature Cheddar, crackers, grapes, celery, chutney, caramelised walnuts
G, N, D, CE / SE, MU, L, S / 418 kcal V, GFO 12.95

All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

Wine Pairing Seasonal Special V (VO): Vegetarian (on request)
VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy
E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs
MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

Royal Wells Hotel

Tunbridge Wells



www.royalwells.co.uk