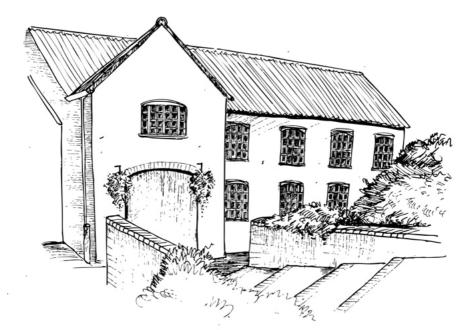


## Desserts

<b>Blood Orange Trifle</b> (v)
<b>Sticky Toffee Pudding</b> (v)
Lime Posset (v) (gf)
<b>Peach Melba Sundae</b> (ve) (gf)
Dark Chocolate Mousse (ve) (gf) 8.45   White chocolate soil, raspberry gel, honeycomb (S, D, E, SD) 602kcal
<b>Summer Berry Eton Mess Sundae</b> (v) (gf) (veo)
<b>Chef's Artisan Cheese Board</b> (v) 14.45 Celery, kitchen made chutney, Lincolnshire plum bread, grapes, biscuits (G, E, D, CE, SD) 540kcal

v (vo): VEGETARIAN (ON REQUEST) • ve (veo): VEGAN (ON REQUEST) • gf (gfo): GLUTEN-FREE (ON REQUEST) df (dfo): DAIRY-FREE (ON REQUEST) • nfo: NUT FREE ON REQUEST 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. 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.



## Admiral Rodney Hotel

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