# DESSERTS

## Sticky Toffee Pudding
Toffee sauce, vanilla ice cream
**G, E, D** / N, P, S, CE, MU, SE, SD / 1512 kcal 8.95

## Chef's Crumble of the Day
Warm custard or vanilla ice cream
Ask for allergens & calories V, GF 7.95

**Chef's Recommendation**
## Chocolate Fondant
Crème fraîche, berry compote
**G, S, E, D, SD** / CE, MU / 807 kcal V 9.95

## Lemon Tart
Raspberry sorbet **G, E, D, SD** / S / 858 kcal V 7.95

## Selection of Ice Cream or Sorbet
Ask for allergens & calories V, VEO, GFO 6.25

## Cheese Board
Selection of cheeses, crackers, grapes, house chutney, celery
**G, D, CE** / P, L, N, S, MU, SE / 772 kcal 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.

# George Hotel

Dorchester-on-Thames




www.george-dorchester.co.uk