

The background of the page is decorated with various fruits and desserts. On the left, there is a large orange slice at the top, a pomegranate in the middle, and a kiwi slice at the bottom. On the right, there is a cup of coffee with a latte art design at the top, a kiwi slice in the middle, and a chocolate bar at the bottom. At the bottom of the page, there are raspberries, a purple grape, and a slice of orange.

DESSERTS

Sticky Toffee Pudding £6.95

Caramel Sauce, Vanilla Ice Cream

G, E, D, SD 1224 Kcal

Passionfruit Posset £6.95

Topped with Passionfruit Curd,
served with Shortbread Biscuit

(GF UPON REQUEST) SD, G, E, D 782 Kcal

Apple & Rhubarb Crumble £6.95

Served with your choice of either Ice Cream or Custard

(GF OR VE UPON REQUEST) G, E, D, SD 827 Kcal

Chocolate Marquise £7.45

Forest Fruit Compote

(GF) E, D, SD, S 578 Kcal

Strawberry Blondie Sundae £7.95

White Chocolate Blondie,
Strawberry Compote & Vanilla Ice Cream.
Topped with Whipped Cream & Sugar Curl

(GF UPON REQUEST) G, S, E, D, SD 635 Kcal

Black Forest Sundae £7.95

Chocolate Brownie, Cherries & Vanilla Ice Cream.
Topped with Whipped Cream & Sugar Curl

(VE UPON REQUEST) G, E, D, SD, S 926 Kcal

Yorkshire Cheese Board £10.95

Biscuits, Yorkshire Chutney, Celery & Frozen Grapes

G, D, E, SD, MU, CE, N, S, SE 534 Kcal



King's Head Hotel

Richmond



"One cannot think well,
love well, sleep well,
if one has not dined well"

VIRGINIA WOOLF

Head Chef Beckie and her kitchen team love what they do.

Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free. Adults need around 2000 Kcal a day. 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. 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

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.

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