



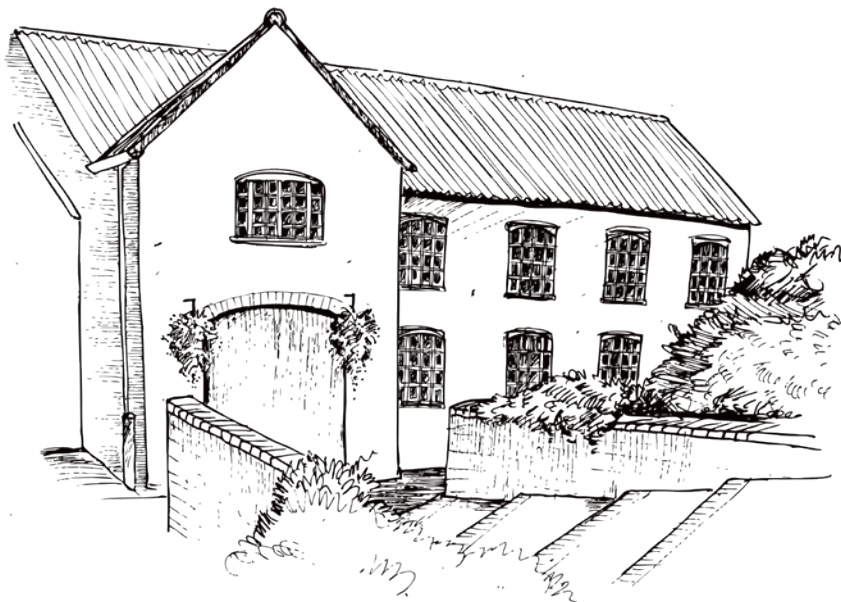
Desserts

Blood Orange Trifle	7.95
sherry custard, chantilly cream, chocolate popping candy (G, E, D, SD / S) 947 kcal	
Sticky Toffee Pudding (v).....	7.50
butterscotch sauce, clotted cream ice cream (G, E, D, SD / S, CE, MU) 851 kcal	
Lime Posset (v, gf).....	7.95
toasted meringue, almonds, mango & strawberry salsa (N, E, D / G, P, CE, MU) 786 kcal	
Dark Chocolate Mousse (gf).....	8.45
white chocolate soil, raspberry gel, honeycomb (S, E, D, SD / CE, MU) 602 kcal	
Peach Melba Sundae (ve, gf).....	7.95
raspberry coulis, vegan cream, maple roasted peaches (S, SD / G, C, F, S, E, D, CE, MU) 356 kcal	
Summer Berry Eton Mess Sundae (v, veo, gf).....	7.95
whipped cream, French meringue (S, SD, E, D) 671 kcal	
Chef's Artisan Cheese Board (v).....	14.45
grapes, celery, kitchen made chutney, Lincolnshire plum bread, biscuits (G, E, D, CE, SD / P, N, MU, SE) 540 kcal	

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.

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

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

Horncastle

www.admiralrodney.com



Part of The Coaching Inn Group

