

The background of the page is a collage of various fruits and desserts. On the left, there's a slice of orange at the top, a pomegranate, a kiwi slice, a strawberry, and a purple grape. On the right, there's a cup of coffee with a latte art, a kiwi slice, a chocolate bar, a raspberry, and another slice of orange. In the center, there are several nuts like pistachios and cashews. The overall theme is fresh, natural ingredients used in desserts.

DESSERTS

Sticky Toffee Pudding £5.95

Toffee Sauce, Vanilla Ice Cream

(GF) (VE) S 847 Kcal

Crumble of the Day with Custard £6.95

(GF) (VE UPON REQUEST) G, D, SD 551 Kcal

Chocolate & Pistachio Delice £7.95

With Pistachio Ice Cream

G, D, N, E, SD 847 Kcal

Warm Stem Ginger Treacle Tart £6.25

With Clotted Cream & Berry Compote

G, E, D, SD 490 Kcal

Chocolate Fudge Brownie Sundae £6.95

With Berry Compote, Salted Caramel Ice Cream

& Whipped Cream

G, S, E, D, SD 926 Kcal

Sticky Toffee Sundae £6.95

Toffee Sauce, Vanilla Ice Cream, Whipped Cream

(GF) (VE) S 714 Kcal

Chefs British Cheese Board £9.95

Three Cheeses, Celery, Chutney & Crackers

G, D, CE, 1443 Kcal



Kings Arms & Royal Hotel

Godalming



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

VIRGINIA WOOLF

Our 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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