

Dessert Menu

Warm Bakewell Tart with cherry compote, cherry syrup, crème anglaise V £7.95

Sticky toffee pudding with toffee sauce and vanilla ice cream V £7.95

'Chocolate Trio' Chocolate brownie, white chocolate mousse, milk chocolate ice cream V £7.95

Vanilla crème brûlée, raspberry compote, shortbread biscuit V £7.95

Selection of homemade ice creams and sorbets GF V £4.95

European and Tropical fruits GF V £6.50
(with or without fruit sorbet)

Norfolk and British Artisan cheese, celery, grapes & Norfolk Chutney GF V £8.50

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La cafetière, cappuccino, latte or espresso coffee and petits fours £3.00

Allergens: Some dishes may contain nuts and other allergens
When placing your order, please make our team aware if you have any dietary requirements
GF Gluten Free Dishes
some other dishes can be adjusted to be made Gluten free, please ask us for details
V Vegetarian

Pudding Wine

Nederburg Winemaker's Reserve Noble Late Harvest, South Africa
Fresh honey, pineapple and dried apricots. 32.5cl bottle £31.95

Errazuriz Late Harvest Sauvignon Blanc, Chile
Honey, raisins and dried apricots 32.5cl bottle £18.95

Château Doisy Daëne, Sauternes, France
Honeyed lemons and limes 75ml glass £4.95, 75cl Bottle £34.95

Liqueurs

All liqueurs £6.00 per 25ml measure

Disaronno

Italian classic, almonds, perfect with fruit juices

Cointreau

Gentle-orange-smooth

Drambuie

Rich colour, perfect with ginger wine or over lime

Limoncello

Italian-classic-lemon

Baileys

Irish cream

Tia Maria

Coffee-dark rum-vanilla

Grand Marnier

Tropical orange

Glavya

Honey-spices-smooth whisky