

Dessert Menu

Dark chocolate and hazelnut mousse,
miso caramel, praline, milk ice cream **£7.95 V**

Raspberry Eton Mess
Crushed meringue, crème chantilly, fresh raspberries, fruit coulis **£7.95 * V**

Orange and Norfolk honey Crème Brûlée,
orange supremes and syrup, petit sablé au beurre **£7.95 V**

Apple Tarte Tatin served with homemade vanilla ice cream and flamed with Calvados
(please allow 15 minutes to prepare) **£8.50 V**

Selection of homemade ice creams and sorbets **£4.95 * V**

European and Tropical fruits **£6.50 * V**
(please mention if you would like this served with or without fruit sorbet)

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

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

Pudding Wine and liqueurs

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**

Selection of single Malt whiskys and Brandies from £6.50 per 25ml measure

Disaronno - Italian classic, almonds, perfect with fruit juices

Baileys - Irish Cream

Cointreau - Gentle, orange, smooth, great over ice

Tia Maria - Coffee, dark rum, vanilla

Drambuie - Rich colour, perfect over lime or with ginger wine

Grand Marnier - Tropical orange

Limoncello – Zesty Amalfi Coast classic

Glavva – Spicy, honey notes, smooth whisky

All liqueurs £6.00 per 25ml measure

Allergens

Some dishes may contain nuts and other allergens

When placing your order, please make our team aware if you have any dietary requirements

** Gluten Free Dishes
V Vegetarian*