

Dessert Menu

Dark chocolate marquise, chocolate soil, honeycomb, cherry gel, raspberry sorbet **£7.95 V**

Rum Baba, rum syrup, coconut set mousse, toasted coconut **£7.95 V**

Granny Smith apple tarte tatin, vanilla ice cream, flamed calvados **£8.50 V**
(please allow 15 minutes to prepare)

Vanilla panna cotta, amaretti crumb, apricot, ginger ice cream **£7.95 ***

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

Glavya – Spicey, 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