

## Dessert Menu

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

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

Granny Smith apple tarte tatin, vanilla ice cream, flamed calvados £8.50 V

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

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*