

Dessert Menu

- Dark Chocolate and salted caramel delice, coffee ice cream, tuille biscuit **£7.95 V**
- Apple and rhubarb crumble, oated crumble topping, vanilla crème anglais **£7.95 V DF**
- Mango and coconut pavlova, meringue nest filled with mango infused coconut cream, pistachio crumb, lemon grass sorbet **£7.95 * V DF**
- Earl Grey brulée, cinnamon shortbread, lemon and crème fraiche mousse, amaretti crumb **£7.95 V**
- Selection of homemade ice creams and sorbets **£5.50 * V**
- European and Tropical fruits **£7.50 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

Glayva - 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

DF Dairy free