

## Dessert Menu

Dark Chocolate and salted caramel delice, coffee ice cream, tuille biscuit **£8.95 V**

Apple and rhubarb crumble, oated crumble topping, vanilla crème anglais **£8.95 V DF**

Mango and coconut pavlova, meringue nest filled with mango infused coconut cream, pistachio crumb, passionfruit sorbet **£8.95 \* V DF**

Earl Grey brulée, cinnamon shortbread, lemon and crème fraiche mousse, amaretti crumb **£8.95 V**

Selection of homemade ice creams and sorbets **£6.50 \* V**

European and Tropical fruits **£8.50 V \***  
*(please mention if you would like this served with or without fruit sorbet)*

Norfolk and British Artisan cheese, celery, grapes & Norfolk Chutney **£9.95 \* V**

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La cafetière, cappuccino, latte or espresso coffee and petits fours **£3.50**

## 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*

*DF Dairy free*