

Dessert Menu

Chocolate and orange brioche bread and butter pudding, crème anglaise, rum mascarpone
£10.95 V

Spiced plum panna cotta, honey roast fig, honeycomb tuile, elderflower sorbet £10.45 GF*

Dulce de leche cheesecake, caramelised biscuit, toasted pecans, blackberry compote
£11.50 V

Dark chocolate tart, vanilla chantilly cream, salted caramel sauce, white chocolate brush stroke
£11.50 V

Cherry and amaretto frozen soufflé, brandy snap biscuit, cherry compote £10.95 GF* V

Selection of homemade ice creams and sorbets £8.95 GF V (DF available)

European and Tropical fruits £9.95 GF DF V
please mention if you would like this served with or without fruit sorbet

Norfolk and British Artisan cheese, celery, grapes & Norfolk chutney £14.50 * V

La cafetière, cappuccino, latte or espresso coffee and petits fours £4.95

Pudding Wine and liqueurs

Errazuriz Late Harvest Sauvignon Blanc, Chile

Honey, raisins and dried apricots 75ml glass £7.50, 32.5cl bottle £25.00

Dows Fine Tawny Port 50ml £6.50

Dows Late Bottled Vintage Port 50ml £8.50

Selection of Brandies and single Malt whiskeys from £7.50 per 25ml measure

All liqueurs £8.50 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

Allergens

Some dishes may contain nuts and other allergens

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

GF Gluten Free Dishes

** Can be made Gluten Free*

V Vegetarian

DF Dairy free