

## Dessert Menu

- White chocolate and strawberry tart, berry gel, pistacchio sorbet **£11.95 V**
- Mango and yuzu panna cotta, crushed meringue, passionfruit sorbet **£10.95 GF**
- Vanilla crème brulee, cinnamon shortbread, citrus marscarpone **£11.50 GF\* V**
- Coffee and biscoff tiramisu, matcha ice cream, coffee syrup **£11.95 V**
- Cherry and amaretto frozen soufflé, honeycomb tuile, cherry compote **£11.50 GF\* V**
- Selection of homemade ice creams and sorbets **£9.95 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 GF\* 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
- Glayva** - 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*  
*GF\* Can be made Gluten Free*  
*V Vegetarian*