

Desserts

Sticky Toffee Pudding, banoffee sauce, clotted cream ice cream, caramelised pecans £8.00 NUTS *

Vegan Blood Orange Meringue Tart, coconut yoghurt sorbet £8.00 VG NUTS

Milk Chocolate Ganache, malted mousse, malt comb & aerated chocolate caramel £8.50

Honey & Vanilla Panna Cotta, spiced honey granola, cereal ice cream, pear tea £8.50 GF NUTS *

Cheese board: Smoked Norfolk Dapple, Binham Blue, Norfolk Mardler Goats, artisan crackers, rhubarb chutney, confit celery, walnuts £9.00 GF*NUTS

Strawberry & White Chocolate Cheesecake, baked white chocolate crumb, macerated strawberries, strawberry & basil sorbet £8.00

Scoops of ice cream & sorbet £2.00 per scoop VG* DF* GF

Ice creams: Vanilla, Chocolate, Strawberry, Clotted Cream, Cereal Milk, Turkish Delight gelato

Sorbets: Blood orange, Lemon, Strawberry & Basil, Vegan Coconut Yoghurt

(* dishes can be modified, please notify a member of staff)

Recommended Drinks to try with desserts

**Norfolk Rum Honey and Vanilla served over rocks
(Smooth and sweet, with caramel tones)**

**Dessert wine by the glass or bottle – Chateau de Juge, Bordeaux
(With flavours of peach, apricot and honeycomb)**

Tea Pigs - £2.50

Everyday Brew
Chamomile
Earl Grey
Lemon & Ginger
Mao Feng Green Tea
Peppermint
Rooibos
Rhubarb & Ginger
Super Fruit
Apple & Cinnamon

Whisky

Bells - £2.85
Jack Daniels - £3.00
Jim Beam - £3.00
Jameson - £3.00
Bushmills - £3.50
Glenfiddich - £3.50
Knob Creek - £3.50
Dalwhinnie - £4.00
The Glenlivet - 4.00
Talisker - £4.00
Jura - £ 4.10
Nikka - £5.30

Coffee

Americano £2.50
Espresso £2.25
Double Espresso £3.25
Cappuccino £3.00
Latte £3.00
Mocha £3.00
Liqueur Coffee from £4.95

Aperitifs

Baileys - £3.60
Tia Maria - £3.00
Remy Martin V.S.O.P - £4.65
Courvoisier XO - £9.15
Harveys Bristol Cream - £2.35
Disaronno - £3.00
Passoa - £2.90
Cointreau - £3.35
Drambuie - £3.45
Grand Marnier - £3.70
Cinzano - £2.30
Pernod - £2.90