

### Dessert Menu

Croissant bread & butter pudding, salted caramel ice cream	£9.50 (V)
<b>Black forest mousse</b> with chocolate cake, cherries & panna cotta	£9.00
<b>Baked pear &amp; apple crumble</b> with warm custard	£9.00 (Gf,V)
<b>Warm chocolate &amp; pecan nut brownie</b> with vanilla ice cream	£9.50 (Gfa,V)
<b>Norfolk</b> made ice creams & sorbets - 3 scoops	£8.70 (Gf,V)
<b>Baby vanilla brûlée</b> with shortbread biscuit	£4.95 (Gfa,V)
<b>A.B.C</b> (Amaretto, chocolate brownie & espresso coffee)	£8.75 (V)
2 Homemade chocolate truffles	£2.50 (Gf,V)
2 Homemade shortbread biscuits	£2.50 (V)

### Cheeseboard

Selection of British cheese with fruit loaf,  
crackers & apple chutney.....

2 cheese	£10.00 (Gfa)
3 cheese	£15.00 (Gfa)

### Port

Taylors Fine Ruby	50ml	£3.75
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### Dessert Wine

28 Essensia Orange Muscat, <i>California, USA</i> <i>Sweet oranges &amp; apricots on the palate</i>	£10.50 125ml £29.95 ½ bottle
29 Elysium Black Muscat, <i>California, USA</i> <i>Aromas of ripe berries, rose petals, strawberries &amp; lychees</i>	£10.50 125ml £29.95 ½ bottle