

Dessert Menu

Passionfruit cheesecake, toasted coconut & passionfruit coulis	£10.50 (Gfa, V)
Warm chocolate & pecan nut brownie, with vanilla ice cream	£10.95 (Gfa, V)
Orange marmalade sponge pudding stem ginger ice cream & custard	£9.95 (V)
White chocolate panna cotta berry compote	£10.95 (Gf)
Baby vanilla brûlée with shortbread biscuit	£5.95 (Gfa, V)
Norfolk made ice creams & sorbets - 3 scoops	£9.90 (Gf, V)
A.B.C (Amaretto, chocolate brownie & espresso coffee)	£9.95 (V)
2 Homemade chocolate truffles	£2.95 (Gf, V)
2 Homemade shortbread biscuits	£2.95 (V)

Cheeseboard

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

2 cheese	£11.00 (Gfa)
3 cheese	£16.50 (Gfa)

Port

Taylor's Fine Ruby	50ml	£5.00
Barros Vintage	50ml	£6.95

Dessert Wine

28 Solar Late Harvest, Burn Valley Vineyard, Norfolk, England <i>The palate is fruity and rounded with a delicious nectar-like sweetness. There's lots of peach and mango, with lemon lime cutting through the sweetness.</i>	£10.50 125ml £38.00 ½ bottle
29 Maury Tuilé, Domaine Lafage, Roussillon, France <i>A tasty Maury, it has a lovely grip on the palate, a nose of jammy fruit and a palate that is beautifully rounded.</i>	£10.50 125ml £38.00 ½ bottle