



Desserts - £9.75

Sicky toffee pudding with ginger ice cream

Pannacotta with Norfolk strawberries in grand marnier & raspberry sauce

Apple, ginger & rhubarb crumble with vanilla ice cream

Syrup steamed sponge pudding with crème anglaise

Cherry & almond tartlet with clotted cream

Summer berries mille feuille

Chocolate brownie with pistachio ice cream

Selection of Norfolk ice creams:

Vanilla, chocolate, strawberry, pistachio, rum & raisin, rhubarb & custard raspberry sorbet, lemon sorbet, mango sorbet

Cheese platter - £14.00

Binham Blue, Lincolnshire Poacher & Baron Bigod served with chutney, grapes, celery & crackers

Coffee Cocktails - £10.50

Irish (Whisky) Coffee

Calypso (Rum) Coffee

Irish Cream (Baileys) Coffee

Tia Maria Coffee

White Russian

Espresso Martini £13.25

Dessert wine – 100ml

Late Harvest Moscato d’ast ‘*Palazzina*’ 2016, Piedmonte Italy £6

Sauternes, Chateau Villefranche 2015, France £9

Banyuls Vin Doux Naturel, Domine de Bila-Haut 2019, France £8

Port – 50ml

Graham’s Six Grapes Port NV Portugal £3.50

Graham’s Malvedos 2010, Portugal £6

Graham’s 20-year-old Tawny Port NV, Portugal £7

Sherry – 50ml

Manzanilla Fernando de Castilla NV, Spain £3.00

Classic Pedro Ximenez, Fernando de Castilla NV, Spain £4