

Puddings

Norfolk Lavender and Pear Frangipane Tart £9.50
Norfolk Lavender Ice Cream, Minted Crème Anglaise

Vanilla and Blackberry Crème Brulée £9.50
Morello Cherry Sorbet, Saffron Shortbread Biscuit

Plum Tart Tatin £9.50
Vanilla Ice Cream (Please allow 20 minutes)

Praline and Chocolate Parfait £10.50
Dark Chocolate Sorbet, Chocolate Tuille Biscuit

Affogato £6.50
Espresso, Vanilla Ice Cream, Chocolate Chip Cookie
Add a liqueur: Baileys (50ml £5.00) Jamesons (25ml £3.60), Cointreau (25ml £4.40)

Dann's Farm Norfolk Ice Cream & Sorbet £6.50 (3 Scoops)
Please ask your server for today's flavours

A Selection of Cheese and Biscuits
Please see the cheese table for today's selection served with a selection of artisan biscuits and homemade pumpkin seed, sultana and fig bread.

4 Cheeses - £13.50

Add a glass of port:

Cockburns fine Ruby Port	50ml	£4.50
Taylor's Vintage port	50ml	£7.30

Dessert Wine

	125ml	175ml	250ml	BTL
Coteaux du Layon Loire, Domaine des Forges	£6.00	£7.40	£12.00	£32.00

To Finish

Coffee – *Our Coffee Supplier is Matthew Algie*

Americano	£3.00
Latte	£3.20
Cappuccino	£3.20
Macchiato	£2.70
Espresso	£2.50
Double Espresso	£3.00
Hot Chocolate	£3.50
Mocha	£3.50

Decaffeinated options are available on all our coffees

Teas – *All our Tea is from Norfolk Brew a local tea merchant.*

Breakfast Blend	£2.50
Earl Grey	£2.50
Norfolk Green Tea	£2.50
Berry Burst Tea	£2.50
Peppermint Tea	£2.50
Decaffeinated Tea	£2.50

Digestifs

Cockburns fine Ruby Port	50ml	£4.50
Taylor's Vintage port	50ml	£7.30
Courvoisier VS		£5.00
Remy Martin VSOP		£7.00