



DESSERTS

Cheesecake of the day, sweet crumb, ice cream 496 kcal G,E,M,N **9.00**

Warm chocolate brownie, winter berries, vanilla ice cream 752 kcal or pouring cream 879 kcal E,M,S **7.50**

Blackberry crème brulee, caramelised sugar, blackberries, shortbread 353 kcal E,M **8.00**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 588 kcal G,M,N **7.50**

Affogato, Paddy & Scott's double espresso & vanilla ice cream 149 kcal N,E,M,P **6.50**

NORFOLK CHEESEBOARD

biscuits, celery, grapes, chutney, Norfolk cheeses, walnuts

Binham Blue | Mrs Temple blue cheese | Baron Bigod | Bungay Brie-style | Smoked Norfolk Dapple |
Mrs Temple smoked cheddar G,N,M,SO,SE

for one **13.00** 1291 kcal | to share **19.00** 1850 kcal

FORTIFIED & DESSERT WINE

Palazzina Moscato Passito, Italy

A beautifully balanced sweet wine, great with most desserts and cheese
9.95 125ml | **27.95** bottle

Les Garonelles Sauternes, France

59.95 bottle

Bodega Hidalgo La Gitana Manzanilla

4.50 50ml

Harvey's Bristol Cream

This blended sherry is a classic partner with a mince pie as well as very quaffable on its own
4.00 50ml

Pedro Ximenez

Intensely sweet and rich, this sherry is heavenly with any chocolate dessert or
just drizzled over a scoop of vanilla ice cream
8.00 50ml

ROC Ruby Port

Best enjoyed with friends and a cheeseboard
4.00 50ml

Taylor's Quinta de Vargellas

A very fine single-quinta Vintage Port, with perfect balance
9.50 50ml

HOT DRINKS

Tisane

Hibiscus Bora Bora | Vanilla Rooibos | Peppermint leaves | Fresh lemon
3.00 pot for 1 | 5.75 pot for 2

Tea

Jasmin green | Earl grey supreme | English breakfast | Assam Manjushree
3.00 pot for 1 | 5.75 pot for 2

Paddy & Scotts Coffee

Espresso | Double Espresso | Americano | Flat white | Cappuccino | Latte
3.60

Hot Chocolate

Paddy & Scotts Tanzania
3.60

Cafetiere

Small 3.00 | Large 5.75

LIQUEUR COFFEES

English – Gin | **Calypso** – Tia Maria and Rum | **Irish Cream** – Baileys | **French** – Cognac |
Monk's – Benedictine | **Seville** – Cointreau | **Amaretto** – Disaronno

6.95

DIGESTIF


Hennessy VS 4.25
Espresso Martin 9.95
Hennessy XO 19.50
Tia Maria 4.00
Disaronno 4.00
Baileys 4.00
Bandero Blanco 5.25
Limoncello 4.00
Bandero Café XO 5.50
Benedictine 4.00

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men. Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

All tables will be subject to a discretionary service charge of 12.5%

 Vegan on request

 Vegetarian on request

 Non Gluten on request