## Puddings

Red wine poached pear, spiced clotted cream, maple roasted figs, orange biscotti $£ 8.5^{* *}$ 493KCAL
Caramel apple crumble, oat crumb, custard $£ 8.5$ * (vegan) $356 K C A L$
Chocolate fondant, salted butterscotch sauce, raspberry sorbet $\mathbf{£ 8 . 5 \text { 879KCAL }}$
Quince fragipan tart, lemon sorbet, candied walnuts $£ 9$ 492KCAL
A selection of local cheese, homemade chutney, celery, grapes, artisan crackers $\mathbf{£ 1 2 . 9 5 * * 5 1 7 K c a l}$
A selection of Dann's Norfolk ice creams \& sorbets please ask your server for today's flavours $£ 2$ per scoop **

Please let your server know if you have any allergies. A full allergen menu is available on request. All dishes are freshly prepared in house, calorie information may fluctuate and we cannot guarantee the absence of all allergens.
** Dish can be adapted to use non-gluten containing ingredients.

* Dish is made using non-gluten containing ingredients


## Dessert Wines

|  | 50 ml | 100ml | 1/2Bottle |
| :---: | :---: | :---: | :---: |
| 1769 Muscat, Buitenverwachting 2020 Constantia, South Africa 13.5\% | £5 | £10 | £40 |
| Sumptuous sweet apricot, melon and baked apple with a touch of honey and refreshing acidity. |  |  |  |
| Château Coutet 1er Cru Classé Sauternes Barsac 2013 Bordeaux, France 13.5\% | £7.50 | $£ 15$ | £50 |
| Sumptuous ripe exotic fruits with honey and vanilla notes. Intriguing and delicious. |  |  |  |

Tea \& Coffee
Selection of teas $\mathbf{£ 2 . 8 0}$
English breakfast, Earl Grey, Peppermint, Green tea, Camomile, Berry, Lemon \& Ginger
Americano £2.80 Espresso $£ 2.80$
Flat White $£ 3.30 \quad$ Cappuccino $£ 3.40$
Latte $£ 3.40$ Mocha $£ 3.80$
Double Espresso $£ 3.20 \quad$ Hot Chocolate $£ 3.60$
All available as decaffeinated
Selection of liquor coffee's $£ \mathbf{7}$
Jameson, Martell, Baileys, Cointreau, Disaronno, Kaluha

