

DESSERTS

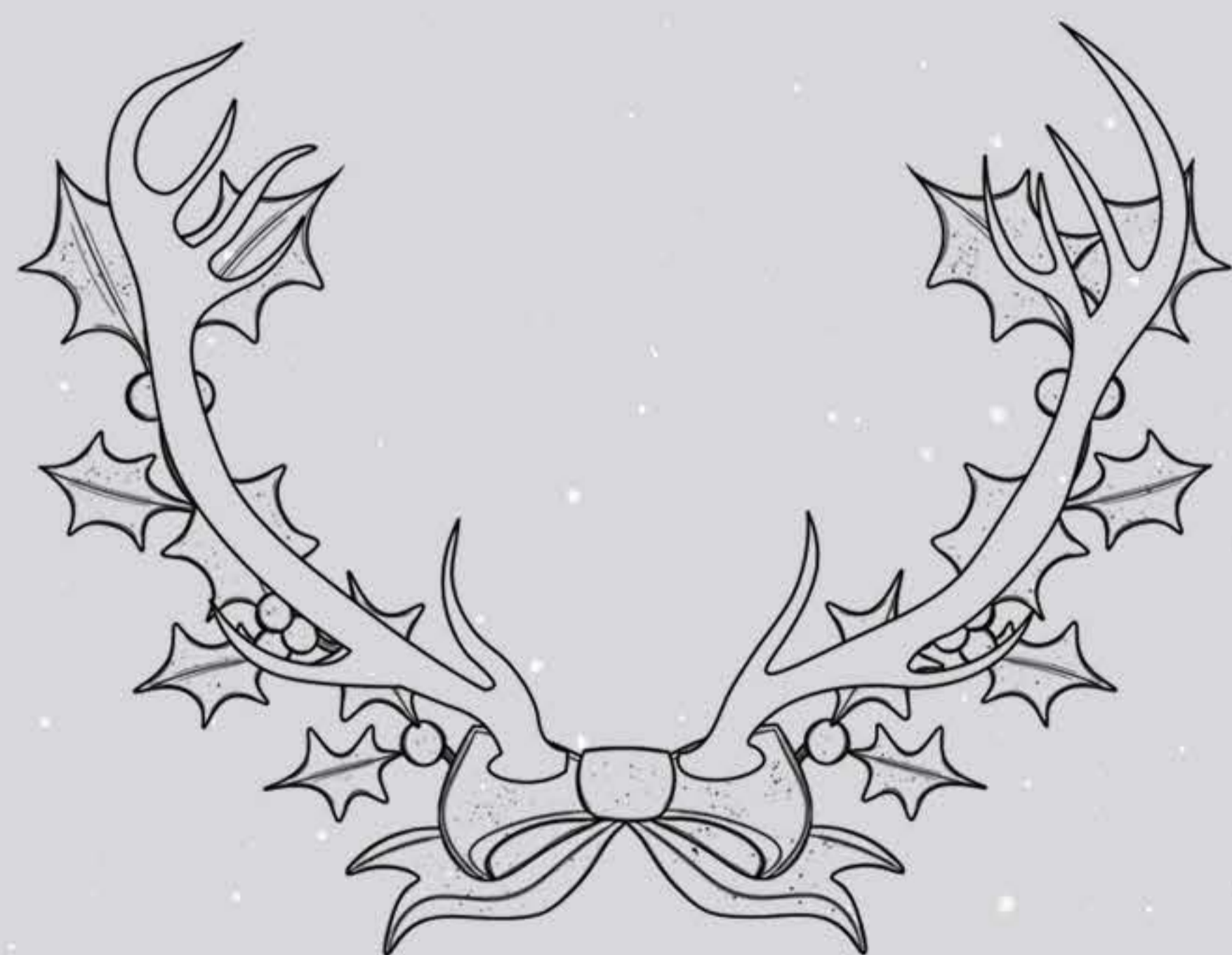
APPLE CRUMBLE TART Apple & Cinnamon Crumble Tart & Vegan Custard (VGO) (GFO) (DFO) (V) (SOY)	8	GUINNESS STICKY TOFFEE PUDDING Candy Apples & Ice Cream (D) (G) (V)	8
CARROT CAKE SOUFFLE Clotted Cream Ice Cream (D) (G) (V)	8	ESPRESSO CREME BRULEE Dark Chocolate Shortbread (D) (G) (V) (GFO)	8
DARK CHOCOLATE & RASPBERRY BROWNIE Raspberry Sorbet (GF) (V)	8	ICE CREAM & SORBETS Ice Creams, Sorbets & Vegan Options (V) (VGO) (D) (DFO)	8
CHEESE BOARD Norfolk Dapple, Binham Blue, Baron Bigod, Frozen Grapes, Quince Jelly, Beer Chutney & Biscuits (D) (G) (GFO)	12		

DESSERT WINES

LATE HARVEST SAUVIGNON BLANC, VINA ECHEVERRIA VALLE DE CURICO, CHILE, 13% ABV Barley Sugar, Creamy, Honey (V) 75ML GLASS 6 BOTTLE 26	
ELYSIUM BLACK MUSCAT QUADY, CALIFORNIA, USA, 15% ABV Watermelon, Spicy Strawberry, Carmelised Orange (V) 75ML GLASS 7.2 BOTTLE 30	

PORT

LBV PORT, BARROS DOURO, PORTUGAL, 20% ABV Fleshy, Black Cherry, Mint (V) 50ML GLASS 4.5 BOTTLE 48	
20 YEAR OLD TAWNY PORT, BARROS DOURO, PORTUGAL, 20% ABV Dried Fruit, Spicy, Wood 50ML GLASS 7 BOTTLE 74	



FESTIVE MENU AVAILABLE THROUGHOUT DECEMBER.
ASK YOUR SERVER FOR MORE DETAILS.

COFFEE

ESPRESSO	2.5	FLAT WHITE	3.5
AMERICANO	3	MOCHA	3.5
LATTE	3.5	HOT CHOCOLATE	3.5
CAPPUCCINO	3.5	WHITE HOT CHOCOLATE	3.5
FLAT WHITE	3.5	ICED LATTE	3.5
		ADD A FLAVOURED SYRUP FOR 50P	

PLEASE MAKE OUR STAFF AWARE OF ANY ALLERGIES YOU MAY HAVE

(V) VEGETARIAN (VG) VEGAN (VGO) VEGAN OPTION (D) DAIRY (DF) DAIRY FREE (DFO) DAIRY FREE OPTION (M) MUSTARD
(G) GLUTEN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (N) NUTS (NO) NUT FREE OPTION (S) SESAME (F) FISH (SOY) SOY

PLEASE NOTE A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO YOUR BILL