



-Dessert-

All £8.95

Warm Cherry Bakewell Frangipane Tart

served with pouring cream (GF/VGA)

Apple & Summer Berry Crumble

apple, strawberry, redcurrant, raspberry & blackberry

served with lashings of custard

Stem Ginger & Lemon Sticky Toffee Pudding

with vanilla ice cream (GFA/VEA)

Autumn Berry Parsons Mess

meringue, compote, cream, raspberry ripple ice cream, fruit coulis (GF)

Passionfruit & Mango Cheesecake

served with passionfruit sorbet (GF)

Warm Walnut & Pear Treacle Tart

served with lashings of custard (GF/VGA)

Chocolate Fondant

served with honeycomb ice cream (GF)

please be aware this item takes an additional 10 minutes

Steamed Jam Sponge

an old favourite served with lashings of custard

Warm Brownie

dark & white chocolate chip brownie with vanilla ice cream

-Alburgh Norfolk Ice Creams & Sorbets-

1 Scoop £3.95 **2 Scoops** £5.95 **3 Scoops** £6.95

Choose From:

Vanilla, Belgian Chocolate, Strawberry, Salted Caramel, Gingerbread, Mint Choc Chip,
Raspberry Ripple, Stem Ginger or Honeycomb ice cream

Vegan Vanilla or Vegan Chocolate ice cream

Or Dairy Free Sorbet – Raspberry, Blood Orange, Lime or Passionfruit

-Pick & Mix Cheese Board-

All served with crackers, fresh fruit & caramelised onion
chutney £11

choose **three** from our **Cheese Truckle** Selection...

Soft: Baron Bigod (creamy Brie) or French Goats' Cheese

Hard: Mature or Smoked Cheddar

Blue: Binham Blue

Food Allergies and Intolerances: All our dishes are prepared in a kitchen where nuts, cereals containing gluten, and other allergens are prepared, and our menu descriptions do not list all ingredients. If you require any advice about ingredients, please do ask your server before ordering your food.