



-Dessert-

All £8.95

Lemon Tart

with hazelnut praline and berry compote (GF)

Stem Ginger & Lemon Sticky Toffee Pudding

with honeycomb ice cream

Parsons Mess

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

Profiteroles

chantilly cream, salted caramel and chocolate sauces

Bramley Apple Tart

with toffee sauce and salted caramel ice cream

Steamed Jam Sponge

an old favourite served with lashings of custard

Warm Brownie

with dark & white chocolate chip brownie with cherry ice cream

Spotted Dick

with lashings of custard

Tiramisu Cheesecake

with coffee flavoured pouring 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, Baileys, Mint Choc Chip,
Raspberry Ripple, Cherry, Rum & Raisin, Stem Ginger or Honeycomb ice cream

Vegan Vanilla or Vegan Chocolate ice cream

Or Dairy Free Sorbet – Raspberry, Blood Orange 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: Smoked Cheddar

Blue: Binham Blue

GF - Gluten Free | GFA - Gluten Free Adaptable | V - Vegetarian | VE - Vegan | VEA - Vegan Adaptable

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