



Desserts

Sticky toffee pudding, caramel ice cream, toffee sauce **V** £9

Rhubarb crumble, vanilla ice cream **GF VG** £9

Vanilla crème brûlée, shortbread **V** £8.5

Pavlova, granny smith, cinnamon, champagne sorbet **V GF** £8

Dark chocolate crèmeux, raspberry, caramelised white chocolate, tuille **V** £9.5

Affogato, vanilla ice cream, double espresso **GF** £6

Local cheese board, Norfolk dapple, Baron Bigod, Binham Blue, oatcake, chutney & grapes **GFA** £12.5

Selection of ice creams, chocolate, vanilla, salted caramel £3 per scoop

Sorbets, lemon, raspberry, mango, £3 per scoop

Graham's Port Selection

Douro Portugal By The Glass

10 y.o. Tawny port, deep rich style with almond & hazelnut aromas and caramel finish £8.5

Douro Portugal By The Bottle

Six Grapes port, full bodied with fragrant blackberry aromas & rich black fruit £45

Malvedos vintage port, black cherry & plum aromas with blackberry and chocolate finish £55

Dessert Wine

Moscato, floral notes with honey & apricot characters £7.75

Dessert Wine By The Bottle

Moscato, floral notes with honey & apricot characters £25

Monbazillac, marmalade, nectarine & melon notes with a honey, toffee and orange finish £35

Liqueur Coffee, Coffees & Teas

Jamesons, Baileys, Tia Maria & more, Cappuccino, Latte, Flat White, Mocha, Americano, Espresso, English Breakfast, Earl Grey, Camomile,

Green Tea, Peppermint

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team