

Puddings

Rhubarb pavlova, rhubarb: poached curd, gel, pâte de fruit, whipped cream, lemon financier biscuit £7.95 GFO, E, LU, M, SU, MU

Les macarons à la Pistache, white chocolate, raspberry crunch, sesame tuile £7.50 GFO, E, M, SU, SE, NU

Key lime pie with ginger biscuit, orange and lemon polenta cake, citrus parfait syrup £7.95 G, E, LU, M, SU, NU

Profiterole piña colada, rum flavoured whipped cream, roasted pineapple and caramelized white chocolate sauce, toasted coconut shavings £7.50 G, E, LU, M, SU, NU

Milk and dark chocolate mousse Cointreau polenta cake, chocolate fudge sauce £8.25 E, M, LU, SU, G

Classics

Sticky Toffee Pudding, caramel sauce, hazelnut parfait £7.50 G, E, LU, M, SU, NU

Apple mille-feuilles tarte fine, apple sauce, crème fraiche £7.75 G, LU, SU, M

Mini Pudds

Rhubarb Pavlova, Rhubarb: poached, curd, gel, pâte du fruit whipped cream lemon financier biscuit £6.00 GFO, E, LU, M, SU, MU

Les macaron a la Pistache, white chocolate, raspberry crunch, sesame, tuile £6.00 GFO, E, M, SU, SE, NU

Profiterole, piña colada rum flavoured whipped cream, roasted pineapple, caramelised white chocolate sauce, toasted coconut shavings £6.00 G, E, LU, M, SU, NU

Vegan Option

(Vanilla or chocolate) oat ice cream & vegan meringue £2.50
with fresh fruit of the moment £5 VF

Ronaldo's Norfolk Ice Creams: Chocolate VO, Strawberry, Vanilla VO, salted caramel, coffee, lemon meringue, banoffee, mint chocolate, raspberry ripple £2.50

Ronaldo's Norfolk Sorbets: blackcurrant, blood orange, lemon, lime and tequila, mango, passion fruit £2.50 VE

Mini platter of cheese: two local cheeses, homemade crackers, fruit chutney and fresh fruit £9.50
GFO, G, E, M, SE, SU, LU

Affogato: espresso coffee, Norfolk vanilla ice cream, opera cake (coffee, almond, chocolate) £7.50
GFO, E, G, M, SU, LU

Local pudding tipples:

Archangel sloe port £3.50 (Dunton)

Burn Valley pudding wine £8.50 (North Creake)