



Puddings

Rhubarb crumble tart, vanilla ice cream 7.25

Rich chocolate cake, honeycomb, strawberry ice cream 7.95 GF

Fresh strawberry and Chantilly éclair, fresh mint 7.25

Berry summer pudding, clotted cream 7.25

Elderflower and raspberry jelly cheesecake, fresh berries, raspberry crunch 7.50

Key lime pie, lime & tequila sorbet, meringue 7.25

Affogato: espresso coffee (*decaf available*), Norfolk vanilla ice cream, opera cake (coffee, almond, chocolate) 7 GFA

Mini Puddings £5.25 each

Eton mess, forest berries VO

Salted caramel shortbread, caramel sauce

Lemon and olive oil polenta cake GF, VE

Rich double chocolate brownies, chocolate fudge sauce GF

Mini platter of cheese: two local cheeses, crackers, fruit chutney and fresh fruit 8.50 GFA

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

Vegan: chocolate V, vanilla 2.50 V

Local pudding tipples:	Jurancon Doux 4	Archangel Sloe Port (Dunton) 5.50
	Sandeman Vintage Port 5	Sandeman 10-Year Port 5.25

V vegetarian, VE vegan, DF dairy free, GF gluten free, VO Vegan Option, GFA gluten free available. The asterisk * denotes the dishes that can be adapted.

Please tell us about any allergens you may have and ask to see our allergen file.

All dishes are prepared in a kitchen where nuts are present. All our salad dressings contain mustard.

A discretionary service charge of 10% will be added to tables of 6 customers or fewer, and 12.5% to tables of more than 6.