

# Desserts

Apple & Rhubarb Crumble, vanilla custard (V, GF) £ 8

*Try with a glass of Tawny Port or a dessert wine. For a treat, the Framingham F-series Riesling works well with the apple and rhubarb.*

Chocolate Pot, crème fraiche, roasted hazelnuts & coffee sable (V) £ 8

*Sherry, Madeira or Port work well with chocolate but a decadent match would be the Pedro Ximenez Sherry.*

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream (V, GFO) £ 9

*Either Sherry, Madeira or Pedro Ximenez work extremely well with this pudding. For something a little different, a shot of the El Dorado 15-year old rum makes an interesting pairing.*

Bread & Butter Pudding with marmalade, whiskey-soaked raisins, Cointreau infused vanilla custard £ 10

*A dessert wine such as Kika, Meta, Framingham F-Series or the Mullineux Straw wine with their dried fruit and marmalade notes give a good match. Alternatively, the unctuously-sweet whiskey-infused Norfolk PX Sherry would also be a sumptuous treat.*

Baileys or Frangelico Affogato (V) £ 8

*Espresso, vanilla ice cream, pistachio biscotti & chocolate*

Three Scoops of Alder Carr Farm Ice Cream (V) £ 7

*Try the Pedro Ximenez Sherry or the Sauternes dessert wine.*

A Selection of Local Cheeses (V, GFO) £ 12

*Baron Bigod, Norfolk Dapple & Suffolk Blue, celery, grapes, quince jelly & artisan biscuits. Cheese and port are a classic combination but a dessert wine works equally well.*

Please make your server aware of any allergies.

V - Vegetarian, GF/GFO - Gluten Free/Option, DF/DFO - Dairy Free/Option, PB/PBO - Plant Based/Option

A discretionary 10% gratuity is added to your bill which goes directly to the team.

If you would prefer not to pay this service charge, please let us know & we will remove it.

# Dessert Wines

- Red Muscadel, Nuy Winey, Worcester, South Africa, NV  
*Nuy Muscadel is something of a Cape Classic - it is a simple fortified dessert wine that wins acclaim after acclaim.* £6 100ml  
£27 bottle
- Miles Mossop, Kika, Stellenbosch, South Africa 2017  
*Botrytised Late Harvest Chenin Blanc with aromas of honey, dried fruit, marmalade and tropical fruits. 93/100* £29  
Half-bottle
- Blank Canvas, Meta, Marlborough, New Zealand 2018  
*A late harvest Riesling replete with marmalade, honeycomb and subtle spice characters, unctuously sweet yet balanced with an enlivening and refreshing acidity. 93/100* £35  
Half-bottle
- Château Sigalas Rabaud, Sauternes, France, 2007  
*A viscous velvety texture, balanced by lively acidity that cuts through the sweetness of ripe peaches, apricots, and a hint of honey. 91/100* £39  
Half-bottle
- Framingham, F-Series, Riesling Auslese, Marlborough, New Zealand 2016  
*This is a complex & intense dessert wine with tropical and citrus fruit, along with marmalade & rich honey. 93/100* £44  
Half-bottle
- Mullineux, Straw Wine, Swartland, South Africa 2017  
*Golden straw in colour with a rich, viscous appearance. This is a complex, enticing blend of dried apricots & marmalade with notes of almonds, marzipan & honey. 94/100* £49  
Half-bottle

# Fortified Wines

- Ferreira, Late Bottled Vintage Port, Porto, Portugal 2016  
*LBV port has a deep ruby colour with a complex and intense nose. The bouquet reveals fully ripened dried black berries as well as subtle oak notes.* £6 100ml  
£27 bottle
- Ferreira `Dona Antónia` 10-Year-Old Tawny Port, Portugal NV  
*A deep tawny hue with an aroma characterised by an excellent balance between ripe and dried fruits. Sweet with great balance and a long persistent finish.* £6 100ml  
£27 bottle
- Justino's 10-Year-Old Sercial, Madeira N.V.  
*An attractive clean gold colour Madeira. A delicate nose with hints of dried fruits and lemon zest. This continues on the palate with hints of nuttiness and lingering soft fruits.* £10 100ml  
£54 bottle
- Valdespino, Olorosa 'Solera 1842', Jerez, Spain  
*An off-dry sherry with an intense mahogany colour. Notes of rich dried fruits, nuts and caramel. Smooth and full bodied on the palate with excellent length.* £12 100ml  
£59 bottle
- Gonzalez-Byass, Noe Pedro Ximenez VORS, Jerez, Spain  
*Unctuously sweet with flavours of dried fig, dates & molasses. Sundried grapes are matured in oak for 30 years to reveal a smooth, complex and very long Sherry.* £13 100ml  
£39 half-bottle