

Home-made Desserts

£6.25

*Pear and Apple Crumble
with Maple & Walnut Ice-cream*

*Baileys® Crème Brulée with
Amaretto Shot.*

Toffee, Banana and Pecan Roulade.

*Chocolate Bread and Butter
Pudding with Home-made Custard.*

Vanilla and Strawberry Cheesecake.

*Raspberry and Mango Pannacotta
with Kiwi Coulis.*

*Please see our separate menu for a large choice of
Movenpick® Ice Cream and Sorbets
2 Scoops £3.75: 3 Scoops £4.75: 4 Scoops £5.75*

Coffee and Tea

Cafetière Coffee with Mints £2.50 per person.

Pot of Tea £2.50 per person.

*Choose from English, Earl Grey, Darjeeling, Assam
or our range of Fruit Teas.*

Espresso £1.80-Double Espresso £2.60

Latte £2.25 - Cappuccino £2.25

Mocha £2.50

Liqueur Coffees

Just a few of the many liqueur coffees we can offer.

Irish (Whiskey) £4.95

French (Brandy) £5.75

Calypso (Tia Maria) £4.95

Italian (Sambuca) £5.75

Irish Cream (Baileys) £5.75

Caribbean (Dark Rum) £4.95

Highland (Drambuie) £5.75

Orange (Cointreau) £5.75

Cheese Course

£6.95

*Your selection of up to four pieces of cheese
served with home-made pear chutney
and a selection of crackers.*

Binham Blue

A beautiful creamy, local blue cheese.

Cornish Yarg

*Light creamy pressed cheese wrapped in nettle
leaves which impart a distinctive
herby flavour.*

Brie

*Very soft and savoury with
a hint of ammonia.*

Wensleydale

*Mild and Crumbly with an
acidic-honeyed flavour*

Mature Cheddar

Classic English Cheese.

White Stilton with Apricots

Mild, fresh tasting cheese with apricots.

Buche Affinée

Pasteurised Goats' Milk Roule.

*Please see the following pages for details
of our range of Ports, liqueurs
and dessert wines.*

Port and Vintage Port

Taylor 2004 Late Bottled Vintage

Deeply coloured and full-bodied with concentrated fruit.
50 ml glass £4.00 - 750 ml bottle £40.00

Niepoort, Dry White Port

Tangy, perky fruit with balanced sweetness.
50 ml glass £4.00

Warre Otima 10 year old Tawny

Complex and nutty with fruit peel flavours.
50ml glass £4.25 - 500ml Bottle £35.00

**Vintages are only declared when growing conditions and the skill
of the winemaker combine to produce the very finest wines.**

Quinta do Noval 1975

Light and fruity port from this renowned house.
Elegant and well balanced, this is drinking superbly now.
50 ml glass £6.95 - 750 ml bottle £69.50

Dessert Wines

The Ultimate Indulgence

Jurançon, Château Jolys, 2008 France.

Brilliant fruits which even go with sorbets!
100ml glass £4.75.

Don PX, Bodegas Toro, Albala, 1982 Spain.

The best PX on the market; accompanies ice cream perfectly.
50ml glass £5.25

Beerenauslese, Weinhaus Steffen, 2009 Germany.

Intense, pure and tangy fruits.
100ml glass £5.95.

Samos Nectar, 2005 Greece.

Sweet concentrated glory from this sun drenched isle.
100ml glass £6.25.

Sauternes, Le Tertre du Lys, 2005 France

Honey, Apricots and Quince.
100ml glass £6.75

Moscato Passito di Pantelleria, Pellegrino, 2009 Italy

The Epitome of Sicily, ideal with Traditional Baked Puddings.
100ml glass £7.25

Cognacs and Brandies (35ml)

Metaxa 7 £4.00*
Janneau Armagnac V.S.O.P. £4.50
Courvoisier V.S.O.P. £4.95
Rémy Martin V.S.O.P. £4.95
Calvados Coeur de Lion £5.25
Grappa (Tignanello) £5.50
Maniban 1969 Armagnac £11.00
Hine Antique X.O. £12.50

Whiskies (35ml)

Scotch

Famous Grouse £3.25
Johnnie Walker Black 12 y.o. £4.25
Glenfiddich 12 y.o. £4.50
Glenmorangie 10 y.o. £4.50
Highland Park 12 y.o. £4.50
Talisker 10 y.o. £4.50
Chivas Regal 12 y.o. £4.50
Oban 14 y.o. £5.00
Balvenie 15 y.o. £5.00
Lagavulin 16 y.o. £5.50

English

Chapter 9 Norfolk Whisky £5.50

Irish

Jameson £3.25
Blackbush £4.25

American

Jack Daniel's £3.50
Maker's Mark £4.25

Liqueurs (50ml)

Baileys £3.50
Crème de Menthe £3.50
Limoncello £4.00
Sambuca £4.00
Tia Maria £4.00
Disaronno Amaretto £4.00
Bénédictine £4.50
Cointreau £4.50
Drambuie £4.50
Grand Marnier £4.50