

## Dessert menu

Blackberry and white chocolate crème brûlée with shortbread V	9.50
Roasted plum, cherry mascarpone, kirsch jelly and tuile biscuit V	9.75
Flourless chocolate torte, milk sorbet and chocolate sauce V G	10.50
Apple and cinnamon rice pudding, apple compote and cinnamon sugar Ve G	9.75
Pear frangipane tart with clotted cream and vanilla custard V	9.75
Ice cream V G	3.00
Vanilla, strawberry, chocolate and hazelnut or Rum and raisin	per scoop
Sorbet V G	3.00
Lemon, milk, spiced orange or pear	per scoop
French and Norfolk cheeses (favourites of Lord Leicester and Head Chef Michael)	12.75
Brie de Meaux, a full and fruity raw milk cheese, made to traditional artisan method. Ille De France	4 cheeses
Roquefort, creamy soft ewes' milk blue cheese, king of French soft blue. Roquefort-sur-Soulzon	16.00
Époisses, soft pungent cow's milk cheese ripened in Marc de Bourgogne. Burgundy	6 cheeses
Norfolk Tawny, semi-soft raw milk cheese washed with Norfolk ale. Ferndale Farm Little Barningham	
Norfolk White Lady, full fat soft bloomy camembert style ewe's milk cheese. Wilton Farm, Hockwold	
Norfolk Mardler, mild crumbly goat's milk cheese. Fielding cottage, Honingham	

		75ml	½ bottle
<b>Dessert wines</b>	Sauternes, Château Delmond, Bordeaux, France 2018 Ve	6.00	30.00
	Rutherglen Muscat, Chambers Rosewood, Victoria, Australia NV Ve	6.00	30.00
	'Symphonie de Novembre' Moelleux, Domaine Cauhapé, Jurançon, France 2017	6.80	34.00
	Dobogó, 'Mylitta' Tokaji Noble Late Harvest, Hungary 2019 Ve	7.80	39.00

<b>Digestifs</b>	<b>Port</b>	50ml	<b>Brandy</b>	25ml
	Sandeman Ruby NV	5.80	Remy Martin VSOP	6.00
	Sandeman Unfiltered LBV	5.80	Courvoisier VS	3.80
	Sandeman 10 Year Old Tawny NV	6.60	Armagnac VSOP	6.00
	<b>Liqueurs</b>	25ml	<b>Whisky</b>	25ml
	Cointreau	3.80	Adnams Rye Malt	5.00
	Disaronno	3.80	Bushmills	4.50
	Drambuie	4.00	Chivas Regal	4.50
	Glavya	4.00	Dalwhinnie	6.00
	Grand Marnier	3.80	Famous Grouse	3.80
	Tia Maria	3.50	Glenfiddich	6.00
		50ml	Glenmorangie	6.00
	Adnams Cream Liqueur	5.00	Jack Daniels	3.80
	Baileys	4.80	Jameson	3.80
			Laphroaig	6.00
			Talisker	6.00

Please be aware a discretionary 12.5% service charge will be added to all bills. This charge is equally distributed between team members.

V Dishes are suitable for vegetarians  
Ve Dishes are suitable for vegans  
G Dishes are gluten free

For additional dietary or allergen information please ask a member of the team.

**Head Chef: Michael Chamberlain** - Whenever possible we use ingredients grown and raised on the estate; game from the shoot, beef from the marshes, venison from the park, vegetables from the walled garden, lamb and potatoes from the farm.

# Drinks menu

Beer & Cider	Woodforde's Wherry Bitter	Pint	5.80	Half	2.90
	Peroni Lager	Pint	6.80	Half	3.40
	Adnams Wild Wave Cider	Pint	6.00	Half	3.00
	Malt Coast IPA	Pint	6.50	Half	3.25
	Malt Coast Pale Ale	Pint	6.50	Half	3.25
	Guinness	520ml	6.20		
	Rekorderlig	500ml	6.00		
	Corona	330ml	4.60		
	Peroni 0%	330ml	4.00		
	Peroni gluten free	330ml	5.30		
	Adnams Ghost Ship 0.5%	500ml	5.00		
	Cocktails	Old fashioned		10.75	
Negroni			10.75		
Elderflower Collins			10.75		
Mojito			10.75		
Strawberry daiquiri			10.75		
Espresso martini			10.75		
Kumquat margarita			10.75		
Amaretto sour			10.75		
Aperol spritz			8.50		
Shirley Temple mocktail			5.50		
Apple and elderflower fizz mocktail			5.50		
Soft drinks	Fruit juice		3.00		
	Appletiser		3.00		
	Coca Cola	200ml	2.60		
	Fever Tree mixers	200ml	2.60		
	Cordials		0.75		
	Mineral water	750ml	4.50	330ml	2.00
	Coca Cola	Pint	4.00	Half	2.00
	Lemonade	Pint	4.00	Half	2.00
	Soda	Pint	2.50	Half	1.25
Tea & Coffee	Pot of tea		3.25		
	English Breakfast, Earl Grey, red bush, green, lemon & ginger, mixed berry, chamomile or peppermint				
	Cafetiere		3.75		
	Americano, Espresso, or Macchiato		3.50		
	Cappuccino, Flat white or Latte		3.75		
	Double Espresso or Macchiato		3.75		
	Hot chocolate or Mocha		3.75		
	Liqueur coffee		7.50		
Soya, oat & almond milk available on request.					