

Dessert menu

Morello cherry cheesecake with cherry sorbet	Ve G	9.50
Banoffee crème brûlée with hazelnut shortbread	V	9.75
Triple chocolate parfait, with coffee tuille	V	9.75
Rhubarb and ginger trifle	V	10.25
Tangerine sponge with dark chocolate sorbet	V G	9.50
Ice cream	V G	3.00
Vanilla, strawberry, chocolate and hazelnut or rum and raisin		per scoop
Sorbet	Ve G	3.00
Lemoncello, raspberry, spiced orange, rhubarb and ginger		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 creamy brie-style ewe's milk cheese. Wilton Farm, Hockwold		
Norfolk Mardler, mild crumbly goat's milk cheese. Fielding cottage, Honingham		

		100ml	½ bottle
Dessert wines	Sauternes, Château Delmond, Bordeaux, France 2018	Ve	8.00 30.00
	Rutherglen Muscat, Chambers Rosewood, Victoria, Australia	NV	Ve 8.00 30.00
	'Symphonie de Novembre' Moelleux, Domaine Cauhapé, Jurançon, France 2017		9.10 34.00
	Dobogó, 'Mylitta' Tokaji Noble Late Harvest, Hungary 2019	Ve	10.40 39.00

Digestifs	Port	70ml	Brandy	35ml
	Sandeman Ruby NV	5.80	Remy Martin VSOP	8.40
	Sandeman Unfiltered LBV	6.20	Courvoisier VS	5.30
	Sandeman 10 Year Old Tawny NV	6.80	Armagnac VSOP	8.40
	Liqueurs	35ml	Whisky	35ml
	Cointreau	5.30	Adnams Rye Malt	7.00
	Disaronno	5.30	Bushmills	6.30
	Drambuie	5.60	Chivas Regal	6.30
	Glavya	5.60	Dalwhinnie	8.40
	Grand Marnier	5.30	Famous Grouse	5.30
	Tia Maria	4.90	Glenfiddich	8.40
	Southern Comfort	4.90	Glenmorangie	8.40
		70ml	Jack Daniels	5.30
	Baileys	6.70	Jameson	5.30
			Laphroaig	8.40
			Talisker	8.40

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.

Local produce,
lovingly prepared by our team.

The Victoria

