Puddings

Cinnamon and ginger sponge pudding, served with vanilla ice cream 7.25 V

Caramelised tarte tatin, salted caramel apple sauce, nutty filo dough, apple & crumble ice cream 7.50 V

Baileys cheese cake, served with chocolate oat ice cream, fudge sauce, caramak 7.50 V

Chocolate fondant (12 min cooking), beetroot: pate de fruit (jelly), parfait, dust 7.95 V

Blackberry & apple crumble, nutty crumble dough, warm vanilla custard, blackberry pate de fruit 7.50 V GFA

Buttermilk panna cotta and caramelised pecan 7.25 GF V

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

Mini puddings – 5.95 *each*

Millionaire shortbread V

Profiterole Cointreau V

Mini platter of cheese: two local cheeses, crackers, fruit chutney and fresh fruit 9.50 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

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.