

Classic raspberry trifle – rose water sponge – diplomat cream – raspberry jelly – almond Chantilly – frozen white chocolate snow £10.50

The Wroxham chocolate peanut bar – peanut butter shortbread – fruit crisp – milk chocolate mousse – dulce de leche – roasted peanuts – banana ice cream £10

Rhubarb fool – nougat cylinder – rhubarb mousse – rhubarb sorbet – sugar donut – rhubarb jam £10.50

Guinness cake – white miso cream – citrus curd – earl grey ice cream – burnt milk crisp £9.50

Sticky toffee pudding – salted caramel sauce – vanilla ice cream – caramelised banana – candied pecans £10.75

Cheese board – Artisan cheeses: Cote hill blue – Baron bigod – Wells Alpine (from Norfolk) – onion shallot tarte tatin – port shot - biscuits - chutney £13.75

Assorted platter of Norfolk handmade chocolate truffles and chocolates £8.50

Local ice cream or sorbet per scoop £3.75

FRESH BEAN COFFEE

Americano	£3.90
Latte	£4.10
Cappuccino	£4
Espresso	£3.60
Mocha	£4.75
Hot chocolate	£4.25
Posh hot chocolate	£5.50
English tea	£3.45
Fruit & herbal tea	£3.65

SPECIALITY LIQUEUR COFFEES

Gaelic Irish coffee - Irish whiskey – coffee – brown sugar - cream	£11.75
French boozy coffee - Grand Marnier – Kahlua – coffee – brown sugar – cream	£13
Café Caribbean -Barbados rum – coffee – brown sugar – cream	£11.75
Bailey’s coffee - original Irish cream – coffee – brown sugar - cream	£11.50

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