

Desserts

<i>Chefs cobbler, stewed seasonal fruit and a scone topping with creme anglaise, clotted cream or ice cream (v)</i>	<i>£6</i>
<i>White chocolate, cranberry and pomegranate cheesecake with honeycomb, toasted white chocolate and berry compote (v)</i>	<i>£6</i>
<i>Sticky Earl Grey and date pudding with butterscotch sauce and candied ginger, topped with creme anglaise or vanilla ice cream (v)</i>	<i>£6</i>
<i>Vegan mess, our vegan version of the traditional mess, with mixed berry compote, fresh mint, dark chocolate crisp (ve/df/gf)</i>	<i>£6</i>
<i>Selection of Ronaldo's ice cream and sorbet (ve)</i>	<i>£2</i>
<i>Vanilla, choc chip, honeycomb, strawberry, vegan vanilla, lemon, apple, elderflower, mango and passion fruit</i>	
<i>Earlham Norwich cheese board, Binham blue, Norfolk Mardler and Baron Bigod with crackers, chutney, frozen grapes and celery (v)</i>	<i>£8</i>

Allergen Advice;

Please let your server know if you have any dietary requirements or allergies.
Our homemade dishes are prepared in a kitchen which handles a mixture of potential allergens.