



## ROOFTOP GARDENS

### DESSERTS

Lemon Curd Bread and Butter Pudding served with Raspberry Ripple Ice cream	£6.50
Dulche de Leche Crème Brûlée served with an Almond Florentine	£6.50
Chocolate and Hazelnut Brownie with Bourbon Chocolate Sauce and Butterscotch Ice Cream	£6.50
Mulled Apple Cobbler with Honey Mead Crème Anglaise	£6.50
Peanut Butter and Chocolate Cheesecake with Cookie Crumb and Chocolate Ice Cream	£6.50
Selection of Norfolk Cheeses with Ginger and Apricot Chutney, Grapes and Biscuits	£8
Selection of Sorbet <b>(VE)(GF)</b> and Ice Creams ( <i>£1.50 per scoop</i> )	

### DESSERT WINE

	75ml	Bottle (750ml)
Monbazillac, Château La Sabatière	£3	£30

### COFFEE

*(decaf available on request)*

Cappuccino	£3	English Breakfast	£2.50
Espresso/Double Espresso	£2.50/£3	Earl Grey	£2.50
Flat White	£3	Selection of Herbal Teas	£2.50
Latte	£3	A Pot of Tea for Two	£4.50
Liqueur Coffees	£7		

### TEA

### DESSERT COCKTAILS

*Served with a Petit Four*

Espresso Martini	£10
Peaches and Cream <i>peach and Almond Shrub with vodka and cream</i>	£10

### HOT CHOCOLATE

Hot Chocolate ( <i>58%, 70%, 82% cocoa</i> )	£3.95	White Hot Chocolate	£3.95
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### Cognac and Liquors Available

All dishes are prepared freshly in our own kitchen. Please ask your server if you have any specific dietary requirements, or would like more information on any of our dishes. Allergy advice - please note that our food is produced where nuts are present. **(V)** -Vegetarian **(GF)** - Gluten-free - Vegan **(VE)**.. An optional 10% discretionary charge will be added to groups 8 and above.

