

## Puddings

Chocolate fondant: (15 minutes cooking time) served with chocolate gnache, white chocolate soil and strawberry ice cream £6.30

Banana and custard; caramelized banana, set custard, honeycomb and baby meringue £5.80

Chocolate and raspberry brownie with raspberry ice cream £5.80

Selection of sorbets and ice creams £4.75

Chocolate torte and Baileys cheesecake; Baileys cheesecake with a chocolate torte base served with vanilla ice cream £5.80

Lady fingers tiramisu with honeycomb ice cream £5.80

### ***Selection of Fine Cheeses:***

Suffolk smoked cheddar, English stilton, Suffolk gold and Somerset brie. Served with Suffolk chutney, fresh fruit and a selection of cheese biscuits. £8.50

### **Dessert Wine, Port & Cognac**

Muscat de Riversaltes Domaine Cazes - France

375ml bottle £14.99      50ml glass £2.50

<i>Taylors LBV Port</i>	<i>£3.10</i>	<i>Courvoisier V.S.O.P.</i>	<i>£3.20</i>
<i>Chevalier 2002 Cognac</i>	<i>£4.00</i>	<i>Tesco XO Cognac</i>	<i>£4.80</i>
<i>Hennessy X.O. Cognac</i>	<i>£7.50</i>		

*If you or any of your guests have any allergy or dietary restrictions, please inform your server and our chefs will be happy to accommodate your needs.*