

the brasserie

— bar & restaurant —

DESSERTS

Flight of desserts 7.5
chef's choice of five mini desserts

Caramelised white chocolate mousse 6.5
dark chocolate jelly, chocolate soil

Pressed apple crumble 6.5
cinnamon granola, apple sorbet

Plum clafoutis 6.5
creme fraiche

French & East Anglian Cheeses 7.5
chutney, grapes, celery

Whisky & blue 15
Mrs Temple's Binham Blue cheese paired with Balvenie Doublewood

COFFEE & TEA

Espresso, macchiato 1.85
Cafetiere coffee, americano 2.95
Cappuccino, latte 3.25
Tea & infusions 2.95
Hot chocolate 3.25

LIQUEURS & DIGESTIFS 25ml

Boulard Calvados 4.9
Disaronno 3.6
Tia Maria 3.6
Grand Marnier 3.9
Kummel 3.6
Cointreau 3.9
Drambuie 3.9
Sambuca 3.6
Benedictine 3.9
Baileys (50ml) 4.7

WHISKIES 25ml

Talisker 4.8
Laphroaig 4.8
Monkey Shoulder 4.8
Glenmorangie 4.9
Glenfiddich 4.7
Ardbeg 10 yo 4.7
Lagavulin 6.2
Balvenie Doublewood 6.1
Johnnie Walker Black Label 3.9
Jameson 3.9

PORT & SHERRY 100ml

Tio Pepe 4.8
Regency Amontillado 4.8
Bristol Cream 4.8
Cockburns Fine Ruby 6

COGNAC, ARMAGNAC 25ml

Martell VSOP 3.5
Janneau VSOP 4.9
Hennessy VS 3.5 / XO 12

Full allergens menu available on request.