

Desserts

Lemon tart £6.95

lemon & blueberry curd, blueberries, mascarpone
(E M G SD V)

Chocolate brûlée £6.95

poached cherries, kirsch Chantilly, chocolate crumble
(E M G SD)

Cheesecake £6.95

roasted figs, honey gel, crumble
(E M G)

Blackberry parfait £6.95

apple ravioli, honeycomb, yoghurt
(E M SD)

Ice cream & Sorbet

Please ask your server for today's flavours

1 scoop £2.00 3 scoops £5.50

Selection of Local cheeses £8.50

Oat biscuits, chutney, nuts Binham blue, Baron Bigod, Smoked dapple
(G E M N CE MU SD)

Dessert Wines

Buitenverwachting 1769 Muscat, 2017 Constantina, South Africa

This classical Constantia Dessert wine offers ripe apricot, melon, fynbos, almond and apple like characters

½ bottle £32.00 100ml glass £11.00 50ml glass £5.50

Domaine du Beaurenard Vin Doux Naturel Rasteau Grenat, 2015. Rasteau, France

Black fruit and wild blackberries with a hint of spices and cocoa

½ bottle £32.00 100ml glass £11.00 50ml glass £5.50

Port/Sherrys

Ferreira Late Bottled Vintage Port, 2015

Ferreira Tawny Port

Penny Hill Very old Fortified

La Gitana Manzanilla

Amontillado Medium dry

Bristol Cream

50ml glass

£4.00

£3.00

£6.50

£3.00

£3.00

£3.00

Cognac and Armagnac

Martell VS

Martell XO

Martell Cordon Bleu

Château de Beaulon Cognac Folle Blanche (7 Years)

Château de Beaulon Cognac Folle Blanche (12 Years)

25ml glass

£3.50

£15.00

£10.00

£5.20

£7.50

Whisky & Bourbon

Laphroaig 10 years -

Glenmorangie Signet

Lagavulin 16 years

Glenfiddich 12yo

Gentelmans Jack

Four Roses

25ml glass

£4.80

£9.80

£5.80

£4.50

£4.50

£4.00

Tea & Coffee

Traditional English, Earl Grey, Peppermint, Chamomile, Lemon & ginger, Green tea, Cranberry & raspberry, Fresh mint All teas at £2.10

All of our coffee is roasted in Hertfordshire, N°22 is our own Anglian Country Inn blend and is available as a decaffeinated option

Americano	£2.80	Cappuccino	£3.20
Espresso	£2.50	Latte	£3.20
Liqueur coffee	£5.30	Mocha	£3.15
Hot chocolate	£3.50	Double espresso	£2.80

We separate ingredients, clean down work areas & equipment however the presence of allergenic ingredients means we cannot guarantee our food or drink are free from these ingredients.

Please let our staff know if you have any allergies before you place an order.

One of our management team will be happy to help should you have any questions

Allergen Key: Celery/Celery CE, Gluten G, Crustaceans CR, Egg E, Fish F, Lupin L, Vegetarian V Milk M, Mustard MU, Nuts N, Peanuts P, Sesame SE, Soya S, Sulphites SD, Molluscs MO