

pudding

All of our desserts are handmade by our amazing team of chefs

Warm homemade chocolate brownies (n), vanilla pod ice cream £6.50

Matt's homemade sticky toffee pud, rock salt caramel, vanilla pod ice cream £6.50

Glazed passion fruit tart, raspberry sorbet £6.50

Armangac and poached prune parfait, chef's shortbread £6.50

Vanilla pod crème brulee, sable biscuits £6.50

Dark chocolate and amaretto tart, brandy and orange ice cream £6.50

Chocolate trio, chocolate mousse, white chocolate milkshake, fudge coated chocolate ice cream £6.50

Christmas pud, caramel rock salt brandy sauce £6.50

Trio of Suffolk ice cream, chocolate, vanilla pod & toffee £6

Add ice cream £2.00 per scoop

Local cheese board, served with biscuits and homemade chutney, usually Mrs Temple's award winning Binham Blue in Norfolk, Suffolk Gold, Rodwell Farm's "Shipdock" mature cheddar nr Ipswich, Suffolk Blue from Coddenham, Wensleydale £7.50

If you have allergies, please advise us before you order. (n) = contains nuts, but many other dishes have ingredients not listed – so please check.

hot drinks

Freshly brewed coffee	£2.00
Cafetiere of decaf coffee	£3.00
Cappuccino	£2.50
Café Latte	£2.50
Espresso	£1.50
Irish coffee	£5.25
Liqueur floater coffee	£5.25
Hot chocolate	£2.75
Hot chocolate for slimmers	£2.30
Amaretto hot chocolate	£6.00
Pot of tea for 1	£2.00

What's on.....

Saturday 14th January 2012

Murder mystery evening in the award winning restaurant. A fun night of sleuthing, questioning and the ultimate question of "who done it?". Accompanied by an award winning three course meal. Just £39pp, these events always sell out, so book early to avoid disappointment.

Saturday 11th & Tuesday 14th February 2012

Valentines dinner - Treat your loved one to a delicious romantic meal in our award-winning oak room restaurant for just **£37.50pp**. Book early as these nights always sell out fast.

