



PUDDING MENU FEBRUARY 2019

White Chocolate Croissant Bread and Butter Pudding with honeycomb foam and custard £7

Lemon Meringue Tartlet with passion fruit crème fraîche £6.50

Bailey's Irish Cream Crème Brûlée with shortbread £6.50

Chocolate Fondant with chocolate sauce and vanilla ice cream £7

Please note: there is a 15 minute preparation time for this pudding

Homemade Sticky Toffee Pudding with maple and walnut ice cream and caramel sauce *gf* £6.50

Trio of Suffolk Cheeses

Fen Farm Dairy's 'Baron Bigod' (creamy, white bloomy-rind raw milk artisan cheese)

Rodwell Farm Dairy's 'Shipcord' (medium strength hard unpasteurised cheese in a cheddar style)
and Suffolk Farmhouse Cheeses 'Suffolk Blue' (creamy, rich pasteurised lightly blue veined cheese)

Served with our homemade spiced apple chutney, walnuts and crackers *gf* £8.50

Apple and Cinnamon Tart with a pistachio and hazelnut crumble and hot custard £6.50

ICE CREAMS

From the award winning Yarde Farm Dairy in Devon. All £2 per scoop. All *gf*. Choose from:
Seeded Vanilla | Honeycomb | Strawberries and Clotted Cream | Chocolate
Toffee Fudge | Blue Bubblegum | Maple & Walnut | Prosecco and Mandarin
Raspberry Sorbet | Lemon Sorbet

VEGAN?

Hot Chocolate Fudge Cake with vanilla ice cream £5.80 

Ice Creams by Food Heaven (Viva approved) All £2 per scoop 
Choose from: Chocolate | Vanilla | Raspberry | Blueberry

FANCY A BREW?

LOCALLY ROASTED COFFEE

Americano	£2.50
Cappuccino	£2.75
Latte	£2.75
Espresso	£1.80
<i>Make it a double</i>	<i>£2.50</i>
Hot Chocolate	£3.00
Mocha	£3.00
Decaf Cafetière	£2.50 for one

TEAS

We use loose leaf and frobus silk bags for our teas.

Black Tea	small pot, 2 cups	£2.50
	large pot, 4 cups	£5.00

SPECIALITY TEAS ALL £2.20 EACH

Choose from:

Earl Grey | Citrus Chamomile | Spicy Rooibos
Pomegranate | Pear and Ginger | Green Tea

 - denotes suitable for vegetarians.  Denotes vegan dish.

gf - can be made gluten free - please advise upon ordering. Full allergen info is available for all our dishes - please ask.