

THE PUDDING MENU

For a full description of each dish for allergies, please ask our waiting staff. All our dishes are homemade, using a majority of local seasonal ingredients.

Flavoured Chocolate Fondant of the Day (£7.50)

Served with sesame and poppyseed brittle, homemade salted caramel ice-cream and chocolate soil

Warm Almond and Orange Cake (£6.25)

Served with orange caramel sauce, fresh orange and almond ice cream

Citrus Cheesecake (£5.95)

Served with white chocolate mousse, lime jelly and mixed berries

Seasonal Raspberry Parfait (£6.50)

served with blackberry creme anglaise

Selection of ice creams and sorbets (£5.50)

(please ask for flavours' of the week) 3 scoops, served with biscotti

Cheese Offers

Chef's Cheese Board.

For 1 **£5.95**

For 2 **£9.95**

Chef's local cheeses with biscuits and *The Suffolk Kitchen* chutney.

£1.50 for each additional portion of cheese

Chef's Cheese Board for 2 and 1/2 bottle of Taylor's Fine Ruby Port

£19.95

Chef's Cheese Board for 4 and 1/2 bottle of Taylor's Fine Ruby Port

£29.95

IRISH COFFEE

£6.50

DESSERT WINE

Glass

50ml

Bottle

Late Harvest Muscat Vina Tabali 2009, Chile 37.5cl

£4.50

£20.00

PORTS

Glass

Bottle

Taylor's Fine Ruby Port

£4.25

£26.00

Fonseca Porto, Late bottled vintage 2004

£6.50

£34.00