



The Manor
Coastal Hotel & Inn

— *Desserts* —

Ben's Chocolate Orange 8.95

V, GF S, E, D 694 Kcal

Vegan Chocolate Tart 7.95

Chocolate soil, vanilla ice cream

VE S 545 Kcal

Classic Vanilla Crème Brûlée 5.95

Cinnamon shortbread

V, GF ON REQUEST G, E, D 691 Kcal

Sticky Toffee Pudding 5.95

Butterscotch sauce, vanilla ice cream

V G, E, D, S 996 Kcal

Apple Tart Tatin 6.95

Salted caramel, butter crumb,
clotted cream **V** G, D 824 Kcal

Chef's Norfolk & British Cheese Board 10.95

Celery, apple, biscuits, Chef's chutney

G, N, S, D, E, CE, MU, SE, SD 812 Kcal



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*"People who love to eat are
always the best people"*

Julia Childs

Our kitchen team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free. Adults need around 2000 Kcal a day. If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items.
100% of all gratuities go directly to our team members.
Please let your server know if you wish to remove this element.