



The Manor
Coastal Hotel & Inn

— *Desserts* —

Affogato Chocolate Bomb 10.95

Espresso glass tuile, salted caramel ice cream,
Norfolk coffee company espresso
S, D, SD 1375 Kcal

Glazed Lemon Tart 9.95

Raspberry coulis, clotted cream
G, E, D, SD 672 Kcal

Coconut Panna Cotta 9.95

Caramel roasted pineapple
VE SD 249 Kcal

Iced Zabaglione Parfait 10.95

Hazelnut dust, biscotti tuile
G, N, S, E, D, SD 683 Kcal

White Chocolate Crème Brûlée 10.95

Orange chocolate brownie
G, S, E, D, SD 725 Kcal

Norfolk Cheeseboard 12.95

G, N, S, E, S, CE, SE 918 Kcal



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*"One cannot think well, love well,
sleep well, if one has not dined well."*

Virginia Woolf

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

**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. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

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.