



*The Manor*  
Coastal Hotel & Inn

— *Desserts* —

**Apple & Blackberry Tarte Tatin 9.95**

Salted caramel, crème pâtissière

✓ G, D 824 Kcal

**Sticky Toffee Pudding 9.95**

Butterscotch sauce, vanilla ice cream

✓ G, E, D 996 Kcal

**Warm Chocolate Fondue 9.95**

Marshmallows, cinnamon churros, dipping fruit

✓, **GF ON REQUEST** G, S, D, SD 1138 Kcal

**Fresh Mint Posset 9.95**

Mint chocolate chip ice cream,  
mint chocolate shards ✓ S, D 655 Kcal

**Cardamom Scented Rice Pudding 8.95**

Toasted pistachios, golden sultanas,  
brûlée topping ✓E SD, N 460 Kcal

**Norfolk Cheeseboard 12.95**

Crackers, quince jelly, apple & cider chutney  
G, N, S, E, SE, CE, D 918 Kcal



# The Manor

## Coastal Hotel & Inn

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

Virginia Woolf

Ricardo and his team love what they do. Our food is cooked fresh to order. We take great pride in sourcing ingredients as local as possible. This includes using our own produce from the hotel grounds. Some of our dishes can be made with no added gluten, please ask a member of our team who will be happy 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.