

— Desserts —

Summer Pudding 9.95

Clotted cream **V** G, E, D 1083 Kcal

Peach Tarte Tatin 9.95

Norfolk lavender scented cream **V** G, D 766 Kcal

Lemon Posset 9.95

Lakenham raspberry sorbet,
white chocolate shards **V** D 651 Kcal

Iced Strawberry Parfait 9.95

Dark chocolate shell, macerated fresh strawberries & basil,
black pepper tuille **V, GF ON REQUEST** G, S, E, D, SD, N 868 Kcal

Chilled Coconut Rice Pudding 8.95

Morello cherry swirl **VE** 226 Kcal

Norfolk Cheeseboard 12.95

Crackers, membrillo, apple & cider chutney

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

Some of our cheeses may be unpasteurised, please ask for details.



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.

