

DESSERT MENU

CHEESECAKE OF THE DAY 9.00

*Please ask a member of the team for allergen
& dietary requirements*

WARM CHOCOLATE BROWNIE 8.00
vanilla ice cream, fresh raspberries 662 kcal E,S,M

STAWBERRY & ELDERFLOWER PAVLOVA 8.00

strawberry meringue, vanilla whipped cream &
macerated strawberries 661 kcal E,M,S

PISTACHIO SPONGE 8.00 
whipped white chocolate, raspberry sorbet,
candied pistachios 709 kcal G,M,E,N,P,S

AFFOGATO 7.00 
Paddy & Scotts espresso, vanilla ice cream,
macaron 339 kcal N,E,M,S,SE


TRIO OF ICE CREAM / SORBETS 7.00  
please ask server for selection

PROFITEROLES 6.50
chantilly cream & toffee sauce 932 kcal G,E,M

NORFOLK CHEESE BOARD 13.00 
1850 kcal to share 19.00
biscuits, celery, grapes, chutney, Norfolk cheeses,
walnuts Binham Blue | Mrs Temple blue cheese |
Baron Bigod | Bungay Brie-style | Smoked Norfolk
Dapple | Mrs Temple smoked cheddar 1291 kcal
G,N,M,SO,SE

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

 **Vegan** on request

 **Vegetarian** on request

 **Non gluten** on request



DUKES HEAD
HOTEL

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