

For guests with any food/drink allergies please advise us at point of ordering

Desserts

£9.95

Apple & Blackberry Winter Crumble
with Tonka Bean Custard (GFO) (DFO)

Rich Chocolate Brownie, Salted Caramel Ice Cream, Dulche de Leche
Traditional Cherry Bakewell Tart, Raspberry Ripple Ice Cream,
Toasted Almonds

After Eight Cheesecake, Doubled Chocolate Ice Cream,
Poached Winter Berries

Baileys Crème Brulle With Toasted Hazelnut Cookies (GFO)

Vegan Sticky Toffee, Vegan Vanilla Ice Cream (DF)

Clementine Posset with Cranberry Compote
& Cinnamon Sugar Shortbread Ice Cream (GFO)

Selection of Local Ice Creams or Sorbets (GFO) (DFO)

The Lodge Cheese Board:

£11.95

Barron Bigod, Red Storm Leicester & Binham Blue
with Artisan Crackers, Quince Jelly & Grapes

FOOD ALLERGIES & INTOLERANCES- All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Please ask a member of staff if you require assistance.

Speciality Coffee & Tea Menu

Double Espresso	£2.75
Double Espresso Macchiato	£2.80
Café Americano	£2.75
Cappuccino	£3.10
Caffé Latte	£3.10
Flavoured Latte	£3.15
Hot Chocolate	£3.10
Decaffeinated Coffee	£2.75
Filter Coffee	£2.65
English Tea	£2.50
Fruit Teas	£2.60
Selection of Liqueur Coffees	from £5.05