



THE SHIP HOTEL

— Brancaster —

— DESSERT MENU —

Dear Guests,

As a living wage employer already, we are taking one step further to support our fantastic, hard-working team. We are adding 10% of Discretionary Service Charge to every Dining Table which is being shared equally with all Staff Members at the Ship.

Where possible our ingredients are all locally sourced. All dishes are subject to availability

— Desserts —

Ship's Black Diamond Gin & Blueberry Cheesecake

Wild Blueberry & Black Mulberry Coulis - 9 G.D.SD.V

Lavender Panna Cotta

Strawberry Purée, Almond Shortbread - 9 D.N.G

Vegan Pistachio & Coconut Creamy Tart

Rose & Strawberry Sorbet- 9 N.VG.V

Warm Chocolate Brownie

Chocolate Sauce & Vanilla Ice Cream - 9 D.G.E.V

Amaretto Crème Brulèe

Fresh Summer Berries - 9 D.N.SD.G.E.V

Affogato al Caffè

Espresso, Vanilla Ice Cream, Disaronno, Homemade White Chocolate Cookie - 11 D.N.G.E.SD

Selection of English Cheeses

Norfolk Dapple, White Lady, Norfolk Mardler & Binham Blue
Crackers, Quince Jelly, Chutney & Grapes - 11 D.G

Selection of Norfolk Ice Creams - 2.5 per scoop D.E

Vanilla Royale, Chocolate, Wild Strawberry, Rum & Raisin, Praline

Selection of Norfolk Sorbets - 2.5 per scoop

Pink Grapefruit, Gooseberry & Elderflower, Raspberry, Passionfruit, Cherry, Apple, Rose & Strawberry, Limoncello SD

— Port / Brandy / Sherry —

Martel VS - 4 25ml

Barros Ruby Port - 4 50ml

Remy Martin VSOP - 6 25ml

Croft Pale Cream Sherry - 4 50ml

Barros Vintage Port - 6 50ml

Remy Martin XO - 13.5 25ml

The Norfolk PX - 5 25ml

— Dessert Wines —

'Elysium' Black Muscat - 9 125ml

'Essensia' Orange Muscat - 9 125ml

— Hot Drinks —

Egyptian Mint Tea - 3

Loose Leaf English Breakfast Tea - 2.9

Wild Encounter Berry Tea - 3

Citrus Chamomile Tea - 3

Earl Grey Tea - 3

Green Tea - 3

Café Latte - 3.2

Americano - 3

Espresso - 2.6

Cappuccino - 3.2

Macchiato - 3

Double Espresso - 3.7

Flat White - 3.4

Mocha - 4

Babycino - 1.3

Irish (Jamesons) - 6.6

Italian (Disaronno) - 6.6

Brandy (Martel VS) - 7

Calypso (Tia Maria) - 6.9

French (Grand Marnier) - 7.2

Gaelic (Drambuie) - 6.7

Baileys (Baileys Irish Cream) - 7.9

Jamaican (Bacardi Negra Black) - 6.9

Gluten G. Dairy D. Fish F. Sulphur Dioxide SD. Crustaceans CR. Molluscs M.
Soy SO. Celery C. Egg E. Mustard MU. Nuts N. Lupin L. Sesame S. Peanuts P.

Vegetarian V. Vegan VG