



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 —

Black Forest Tiramisu

Cacao Tuille - 9.5 G.D.SD.E

Salted Caramel & Chocolate Torte

Raspberry Coulis, Raspberry Sorbet - 9.5 D.E.G

Banana & Date Cake

Butterscotch & Miso Sauce, Honeycomb Ice Cream - 9.5 SO.G.D.E.SD

Affogato al Caffè

Espresso Coffee, Vanilla Ice Cream, Homemade Biscotti - 9 D.G.E.N.SD

add a shot of Disaronno Amaretto - 3.8

Selection of English Cheeses

(Norfolk Mardler, Baron Bigod, Lincolnshire Poacher, Binham Blue)

Whipped Salted Butter, Pickled Celery, Crackers, Norfolk Chutney & Grapes - 13.5 D.G.SD

Selection of Norfolk Ice Creams - 2.9 per scoop D.E.N

Vanilla, Chocolate, Strawberry, Mint Choc Chip, Praline, Clotted Cream, Banoffee, Rum & Raisin, Honeycomb

Selection of Norfolk Sorbets - 2.9 per scoop SD

Lemon, Morello Cherry, Raspberry, Strawberry & Rose, Pink Grapefruit, Passion Fruit

— Brandy / Port / Sherry —

Martel VS - 4.7 25ml

Remy Martin VSOP - 6.8 25ml

Remy Martin XO - 14.5 25ml

Barros Ruby Port - 5.5 50ml

Barros Vintage Port - 7.5 50ml

Croft Pale Cream Sherry - 4.7 50ml

Tio Pepe Sherry - 4.7 50ml

The Norfolk PX - 5.5 25ml

— Dessert Wines —

'Elysium' Black Muscat - 10.5 125ml

'Essensia' Orange Muscat - 10.5 125ml

— Hot Drinks —

Egyptian Mint Tea - 3.4

Citrus Chamomile Tea - 3.4

Café Latte - 3.5

Cappuccino - 3.5

Flat White - 3.7

Irish (Jamesons) - 7.9

Calypso (Tia Maria) - 7.9

Baileys (Baileys Irish Cream) - 8.9

Loose Leaf English Breakfast Tea - 3.2

Earl Grey Tea - 3.4

Americano - 3.2

Macchiato - 3.3

Mocha - 4.5

Italian (Disironno) - 7.7

French (Grand Marnier) - 8.4

Wild Encounter Berry Tea - 3.4

Green Tea - 3.4

Espresso - 2.8

Double Espresso - 3.9

Babycino - 1.4

Brandy (Martel VS) - 8.4

Gaelic (Drambuie) - 7.7

Jamaican (Bacardi Negra Black) - 8

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