



THE GLOBE INN

Desserts

Sticky toffee pudding cheesecake , vanilla ice cream,
toffee sauce £9

'Lily Pudds' Christmas Pudding, Brandy Cream £9

Clementine Posset , Cranberry & Mint Compote,

Cinnamon & Thyme Crumb £8

Mince Pie Brownie, Chocolate Orange, Mulled Wine Syrup, Vanilla Ice Cream £9.5

Affogato, vanilla ice cream, double espresso **GF** £6

Local cheese board, Norfolk dapple, Baron Bigod, Binham Blue, oatcake,
chutney & grapes **GFA** £12.5

Selection of ice creams, chocolate, vanilla, salted caramel £3 per scoop

Sorbets, lemon, raspberry, mango, elderflower £3 per scoop

Graham's Port Selection

Douro Portugal By The Glass

10 y.o. Tawny port, deep rich style with almond & hazelnut aromas and caramel finish £8.5

Douro Portugal By The Bottle

Six Grapes port, full bodied with fragrant blackberry aromas & rich black fruit £45

Malvedos vintage port, black cherry & plum aromas with blackberry and chocolate finish £55

Dessert Wine

Moscato, floral notes with honey & apricot characters £7.75

Dessert Wine By The Bottle

Moscato, floral notes with honey & apricot characters £25

Monbazillac, marmalade, nectarine & melon notes with a honey, toffee and orange finish £35

Liqueur Coffee, Coffees & Teas

Jamesons, Baileys, Tia Maria & more, Cappuccino, Latte, Flat White, Mocha, Americano,
Espresso, English Breakfast, Earl Grey, Camomile, Green Tea, Peppermint

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill