

# FRITTON LAKE PUDDING



---

Sticky Toffee Pudding £7  
A light steamed sponge with dates served with toffee sauce  
and vanilla ice cream

Honey and Whisky Crème Brulee £8  
Served with a short bread biscuit

Rice Pudding £7  
Slow cooked rice with vanilla, served with club jam

Treacle Tart £7  
Bitter sweet tart, served with clotted cream

Quince, Apple & Rhubarb Crumble £7  
Local quince baked with Clinks apples under an oat crumble,  
served with custard

Cheese Board (2 or 3 cheeses) £12 / £14  
Locally sourced cheeses served with artisan crackers & membrillo

## TIPPLES

---

Glass of Dessert wine £7.5      Irish Coffee £4.5

Glass of House wine £5.5      Tea from £2.8

Glass of Port wine £13      Cappuccino £3.6

Hot Chocolate £4

(v) - vegetarian; (ve) - vegan; (n) - contains nuts

Please speak with member of our team if you have any dietary requirements or questions  
The kitchen handles common allergenic ingredients, and we cannot guarantee below trace amounts