



# OAKSMERE

SUFFOLK | ENGLAND

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## DESSERT MENU

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*Below you will find our recommend dessert wine pairing for each of our lovingly made desserts, alternatively please ask your server for our full wine menu or suggestions.*

### Sticky Toffee Pudding 8

Black Treacle Sauce, Vanilla Pod Ice Cream  
*Quinta do Vallado 10 yr Tawny Port 12 | 49*

### Dark Chocolate Fondant 8

Rum & Raisin Ice Cream, Ginger Crumb  
*Royal Takaji Late Harvest 9 | 36*

### Apple and Blackberry Parfait 8

Cinnamon Puff Pastry Straws, Calvados Syrup  
*Valdivideo Eclat Botrytis Semillion 7 | 28*

### White Chocolate & Orange Crème Brulee 9

Chocolate Macaroon  
*Petit Guiraud Sauternes 9 | 36*

### Cinnamon Spiced Rice Pudding 7

Mulled Blackberry Compote (ve)  
*Lafage Maury Grenat France 7 | 29*

**Selection of Ice Creams & Sorbet from Dann's of Norfolk**  
**£2 per Scoop** Please ask your server for today's flavours

### Affogato 6

Vanilla Pod Ice Cream, Espresso, Almond Biscuits

We are proud partners of Belu and serve unlimited filtered still and sparkling water at £150 per table, with 50% going to Belu - a social enterprise that puts the environment first and gives 100% of their profits to WaterAid, bringing clean water to people worldwide.

Please speak to your server if you have any questions about the menu, allergies or dietary requirements. A discretionary 10% service charge will be added to your total bill. Unhappy with the service? Simply ask for this charge to be removed and let us know what we could have done better!



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## CHEESEBOARD

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**East Anglian Cheese 4 for £12 | 6 for £16**

We source our cheese from a number of Norfolk & Suffolk Dairies,  
Served with Caramelised Red Onion Marmalade and Artisan Biscuits

**Ferndale Farm Norfolk Dapple**

An unpasteurised hard cows' milk cheese with a dappled rind

**Mrs Temples Binham Blue**

Blue veined creamy semi soft cheese with a slight sweet tang

**Mrs Temples Walsingham**

Mature hard cows' milk cheese with a crumbly texture

**Willow Farm Dairy Norfolk White Lady**

Pasteurised ewes milk Brie Style Cheese

**Baron Bigod**

Traditional raw milk Brie-de-Meaux style cheese

**Suffolk Farmhouse Suffolk Gold**

Creamy semi hard cheese with a rich golden colour

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## DESSERT COCKTAILS

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*All £10 each*

**Espresso Martini**

Choose from either a Classic Espresso Martini with Vodka, Espresso & Sugar, a Flat White Martini with added Baileys & Coffee Liqueur or a Caramel version for a sweeter taste.

**Baileys Mint Martini**

Baileys, Crème de Menthe, Vodka, fresh cream

**Brandy Alexander**

Cognac, Crème de Cacao, fresh cream

**Rum Alexander**

Rum, Crème de Cacao, fresh cream

**Manhattan**

Whiskey, Sweet Vermouth, Bitters