

## Desert Menu March 2019

Hot chocolate fondant with chocolate mousse & hazelnut biscotti, chocolate crumb	£8.00
Warm white and dark chocolate brownie with raspberry sorbet, vanilla meringues and homemade granola (g.f)	£8.00
Baked New York cheesecake with blueberry compote and white chocolate ice cream	£7.50
Passionfruit Semifreddo, coconut ice cream, fresh passionfruit seeds and charred pineapple (g.f)	£7.50
Orange crème brûlée with homemade Scottish shortbread and blood orange sorbet (g.f)	£7.50
Warm treacle tart with malted milk ice cream, homemade sticky ginger cake, salted caramel sauce	£8.00
Bramley apple & local rhubarb crumble topped with ginger and oat crumble and fresh clotted cream (g.f)	£7.50
Selection of Norfolk cheeses & biscuits, grapes & quince jelly	£9.50
Selection of Italian Ice creams (g.f)	£5.50
Selection of fruit sorbets (g.f/df)	£5.50

*(GF) Gluten free (DF) Dairy free*

*Please note some desserts may contain nut traces*

## Speciality Coffee & Tea Menu

<b>Espresso</b>	<b>£1.70</b>
Classic Italian coffee, short black with an intense aroma and after taste	
<b>Espresso Macchiato</b>	<b>£1.90</b>
A shot of espresso marked with a little frothed milk	
<b>Caffé Americano</b>	<b>£2.00</b>
Espresso topped with hot water	
<b>Cappuccino</b>	<b>£2.50</b>
One third espresso, one third hot milk & one third frothed milk	
<b>Caffé Latte</b>	<b>£2.50</b>
A shot of espresso topped with hot milk	
<b>Flat White</b>	<b>£2.50</b>
<b>Mocha</b>	<b>£2.70</b>
A blend of luxury chocolate with a shot of espresso & hot milk	
<b>Decaffeinated Coffee</b>	<b>£2.00</b>
<b>Hot Chocolate</b>	<b>£2.50</b>
<b>English Tea &amp; Fruit Teas</b>	<b>£2.00</b>
<b>Selection of Liqueur Coffees</b>	<b>£4.80</b>

*Why not add one of our flavoured syrups with your coffee for only 60p a shot (Hazelnut, Vanilla or Caramel)*

**FOOD ALLERGIES & INTOLERANCES**- ALL OF OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS AND CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PREPARED AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ASK A MEMBER OF STAFF IF YOU REQUIRE ASSISTANCE.

## COLCHESTER INNS

The Black Boys Hotel & Restaurant, Aylsham, Norfolk. NR11 6EH  
Tel: 01263 732122 [www.blackboyshotel.co.uk](http://www.blackboyshotel.co.uk)

## Dessert Wines

Petit Guiraud, Sauternes (France) 75ml Glass £3.00

Muscat Late Harvest, Tabali (Chile) 75ml Glass £3.00

## Liqueurs (25ml) **£3.00**

Cointreau

Disaronno

Drambuie

Grand Marnier

Tia Maria

Baileys (50ml)

## Port **from £3.00**

Cockburns Ruby

Niepoort Ruby

Quinta de Infantado LBV 2004

Ramos Pinto 10 yr Tawny

## Brandy **from £3.00**

### **Cognac**

Courvoisier V.S

Remy Martin V.S.O.P

Chateau Montifaud Champagne Cognac

Remy Martin XO

### **Armagnac**

Janneau V.S.O.P

### **Calvados**

Grand Solage

## Aged Single Malt Whisky **from £4.00**

English Whisky Company

Highland Park

Lagavulin

Macallan

Talisker

Connamera

Japanese Nikka

St George's Distillery Chapter 6

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