



The Red Lion Swaffham Prior 01638 745483

Summer Menu 2018

See our specials board for more options

### **Puddings**

Chalet girl chocolate brownie and vanilla ice cream (V) £6.50

Let's be having ya sticky toffee pudding, toffee sauce and custard (V) £6.50

Trio of puddings (V) £6.50

Crumble of the day (V) £6.50

### **Selection of ice creams**

Salted caramel, French vanilla, Belgian chocolate, Gooseberry & elderflower,

Mint choc chip and Double Strawberry (V) :- 2 scoops £4.50, 3 scoops £6.50

### **Cheese and biscuits served with a snifter of port (25cl): £9.5**

**Baron Bigod**, a creamy, white bloomy-rind cheese handmade in Bungay, Norfolk made from Jonathan and Dulcie Crickmore's own raw Montbeliarde cow's milk.

It is the only traditional raw milk Brie-de-Meaux style cheese produced in the UK.

**Binham Blue** is a soft blue veined cheese produced using pasteurised milk from Holstein Friesian and Swiss Brown cows which graze near Wells-next-the-Sea, by the small village after which the cheese was named.

Mrs Temple who produces the cheese prides themselves on high standards of animal welfare. (V)

**Norfolk Dapple cheese** has been made at Ferndale Norfolk cheeses, by Ellie Betts, from her family run farm in Little Barningham, Norfolk since 2003. It is a traditionally clothbound, unpasteurised hard, cow's milk cheese, owing its name to the dappled rind it develops during maturation.

Other Vegetarian Cheeses are available

Without Port (£7.95)

All ingredients are not included in the above menu therefore with respect to allergens/vegetarianism please do not hesitate to ask. All of our dishes are homemade where possible.