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## Dessert Menu

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Sundae: Our daily changing sundae, please see the sundae board for today's choice!

Vegan Chocolate brownie: Rich dark chocolate and raspberry vegan brownie  
Served with either Lakenham creamery French vanilla ice cream, or our homemade vegan coconut cream ice cream VE

GT Bakewell tart, flaked almond topping, vanilla custard G/D/N/V

Warm dark chocolate and Sloe Gin pudding, vanilla ice cream (cooked to order – 15 minutes) G/D/V

Spiced apple and blackberry fool, Viennese biscuit G/D/V

All desserts £6.50

### Selection of ice creams

please ask for daily selection £1.95 per scoop

### GT local Cheeseboard

served with crackers, frozen grapes, chutney and salted butter £8.95 G, D

### Norfolk Mardler

Fielding Cottage is an award winning small business based on a farm in the heart of Norfolk. Their name comes from the term 'to mardle' from the Norfolk dialect meaning to gossip or chat. A waxed pasteurised goat's milk cheese which has been matured for a period of 8 weeks and is a beautifully white cheese.

### Baron Bigod

A creamy, white bloomy-rind cheese handmade on the farm by Jonny and the team, from their own raw Montbeliarde cows milk. It has a smooth silky texture and a golden curd, with long lasting warm earth, farmyard and mushroom flavours. It is the only traditional raw milk Brie-de-Meaux style cheese produced in the UK.

### Norfolk Dapple

Ferndale Farm is a family run mixed farm situated in the village of Barningham in the North Norfolk countryside. This is the home of Ferndale Cheeses where proper old fashioned farmhouse cheese is made. Norfolk Dapple is an unpasteurised clothbound hard cows milk cheese with a dappled rind.. Mature and full flavoured with a dry and hard texture.

### Binham Blue

Mrs Temples is the trading name for Catherine Temple of Copy's Green Farm at Wighton, Norfolk. Binham Blue is a soft blue veined cheese made from pasteurised milk from Holstein Friesian & Swiss Brown cows which graze near Wells-Next-The-Sea. Made with vegetarian rennet, the cheese has a pale yellow interior. It has a creamy texture and a tasty and luxurious flavour which is not overwhelming, but full of character. It is more like Gorgonzola than Stilton.