

The White Hart

Dessert Selection

Mulled Autumn Fruits 7.00

Poached fruit, mulled wine, pain perdu, vanilla ice cream **GFIA/V**

Bakewell Tart 7.50

Blackberry & pistachio bakewell, blackberry gel, pistachio praline, raspberry sorbet **v**

Sticky Toffee Pudding 6.50 v

Rum & date puree, toffee sauce, Tonka bean ice cream

Lemon Posset 7.00 GF/V

Meringues, frozen raspberries, lemon curd, caramelised chocolate

Handmade Ice Cream / Sorbet GF/V 2.00 (per scoop)

French Vanilla
Chocolate Orange
Tonka Bean
French Almond
Salted Caramel
Peanut Butter
Banoffe
Espresso
Coconut daiquiri Sorbet
Apple & Elderflower Sorbet
Raspberry Sorbet
Mango Sorbet

Hot Beverages

Americano **2.30**
Single Espresso **2.10**
Double Espresso **2.60**
Cappuccino **2.70**
Latte **2.70**
Macchiato **2.10**
Irish Coffee **5.50**
Hot Chocolate **2.70**
Mocha **2.90**

GF – gluten free GFIA – gluten free ingredients option available V – vegetarian

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.