# **Desserts**

The White Horse's Lemon Tart £9.50 blood orange, meringue, candied peel

Chocolate Cheesecake £9.50 Dann's Farm salted caramel ice cream, hazelnut brittle

> Apple Crumble Choux £9.50 tonka bean, apple, cinamon crumble

Buttermilk Panna Cotta £9.50 forced rhubarb, caramelized white chocolate

#### English Cheese Board £14

served with seeded crackers, quince, frozen grapes

Wookey Hole

a mild and nutty pasteurized goat's cheese aged in the Wookey Hole caves of Dorset, aged for 4 months St Jude

a soft unpasteurized cheese made with raw cow's milk, aged for 3/4 weeks in the beautiful Suffolk County side Oxford Blue

a tangy soft blue veined pasteurized cheese, aged for 6 to 8 weeks

## Dann's Ice Cream & Sorbet £2.75 (per scoop)

served with crumble Please ask servers for today's flavours

### Petit Fours 4.7

custard shortbread biscuit | apple crumble cone rhubarb pate de fruits | chocolate truffle

| Dessert Wine  |             |              |               |  |  |  |
|---|-------------|--------------|---------------|--|--|--|
|   | <u>50ml</u> | <u>100ml</u> | Bottle 37.5cl |  |  |  |
| Masi Angelorum Italy 14%  Dark ruby red in colour the wine displays aromas of cooked red cherries and fruits preserved in spirits.                      | £7.50       | £15.00       | £48.00        |  |  |  |
| Finca of Antigua Moscatel, Spain 12.5%<br>A stunning mixture of concentration and freshness, tingling with orange acidity and floral, grapey aromas.    | £5.00       | £10.00       | £40.00        |  |  |  |
| Chateau Coutet Premier Cru Barsac Sauternes 2013, France, 13.5% Candied peel, ripe apricot and Christmas cake with a underlying freshness for balances. | £8.50       | £17.00       | £50.00        |  |  |  |
| Burn Valley Solar Late Harvest  Made with Solaris grapes, left on the vine for optimum sweetness. Honeysuckle gromas with sweet, Juscious stor          | £6.50       | £13.00       | £65.00 75cl   |  |  |  |

| Port & Sherry (50ml)  | Cognac (25ml)   | Whisky (25ml)   |
|---|---|---|
| 20yo Tawny Port £7.00<br>Sandeman Fine Tawny £3.50<br>Ferrier LBV 2016 £4.50<br>B.Rodriquez Amontillado £4.00<br>B.Rodriguez Manzanilla £4.00 | Martell VS £5.00<br>Château de Beaulon (7yo) £7.50<br>Château de Beaulon (12yo) £9.50 | Laphroaig 10yo £6.50<br>Tamnavulin £6.00<br>Bunnahabhain 12yo £7.50<br>Yamazaki 12yo £15.00 |

#### Tea & Coffee

**Tea** £3.00 each

Traditional English, Earl Grey, Peppermint, Chamomile, Lemon & Ginger, Green Tea, Fresh Mint

Our Coffee from Hot Numbers Coffee Roasters is a Brazilian Castanhas Do Brazil - notes of nuts and almonds, full body with a perfect balance between sweetness and a smooth acidity, also available as decaffeinated

| Double Espresso | £3.00 | Flat White     | £3.60  |
|-----------------|-------|----------------|--------|
| Americano       | £3.10 | Mocha          | £4.00  |
| Cappuccino      | £3.60 | Hot Chocolate  | £3.90  |
| Latte           | £3.60 | Liqueur coffee | £,9.50 |

We separate ingredients, clean down work areas & equipment however the presence of allergenic ingredients means we cannot guarantee our food or drink are free from these. Please let our staff know if you have any allergies before you place an order. One of our management team will be happy to help should you have any questions