

Desserts

The White Horse's Lemon Tart £10.50
blueberries, Dann's Farm yogurt sorbet, poppyseed crumb

Forced English Rhubarb £10.50
whipped white chocolate, ginger,
Dann's rhubarb sorbet, toasted meringue

Dann's Ice Cream & Sorbet £6.50 (3 scoops)
served with crumble

Please ask servers for today's flavours

Sticky Toffee Madeleines £10.50
toffee sauce, whipped mascarpone

Chocolate & Pistachio £10.50
chocolate ganache, pistachio, kataifi crumb

Petit Fours £8
caramel shortbread cookie / apple pate de fruits
forced rhubarb & custard cone / chocolate & pistachio

The White Horse British Cheese Board £13.50
served with crackers, quince paste, celery

Mrs Temple's Gurneys Gold

this rind washed **pasteurized** cheese made with cow's milk and is made in Norfolk,
a soft and creamy brie like cheese, aged for 10-12 weeks.

Montgomery Cheddar

made from **unpasteurized** cow's milk, aged for 12 months in a muslin cloth to produce a strong cheddar

Beauvale Blue

a tangy **pasteurized** cheese from Nottinghamshire, made with cow's milk is aged for 3-6 months

Dessert Wine

	<u>50ml</u>	<u>100ml</u>	<u>Btl 37.5cl</u>
Masi Angelorum Italy 14% Dark red ruby in colour the wine displays aromas of cooked red cherries and fruits preserved in spirits.	£7.50	£15	£48
Buitenverwachting 1769 Muscat, South Africa 11.5% Golden Straw in colour, characteristics of ripe apricot, melon and baked apple.	£5	£10	£40
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	£50
Burn Valley Solar Late Harvest 2023, Norfolk, 8.5% Made with Solaris grapes, left on the vine for optimum sweetness. Honeysuckle aromas with sweet, luscious stone fruits	£6.50	£13	£40 <u>Btl 50cl</u>

Port & Sherry (50ml)

20yo Tawny Port £7
Ferrier LBV 2016 £4.50
B.Rodriguez Amontillado £4
B.Rodriguez Manzanilla £4

Brandy & Cognac (25ml)

Deau Black £14
Château de Beaulon (12yo) £9.50
Château de Beaulon (7yo) £7.50
Martell VS £5

Yamazaki (12yo) £15
Bunnahabhain £7.50
Laphroaig £6.50
Gentelman Jack £6.50

Whisky (25ml)

Kinahan's £6
Tamnavulin £6
WC Original £6

Glenmorangie £6
Four Roses £5
Famous Grouse £4.50
Jameson £4.50

Hot Drinks

Selection of Teas from £3

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

Coffee £3 - £4.20

Espresso / Americano / Mocha / Macchiato / Flat White / Cappuccino

Boozy Hot Chocolate – £9.50

Irish - Kinahan's Whiskey / *Irish Cream* - Baileys / *Chocolate Orange* – Cointreau
Napoleon – Brandy / *Jamaican* - Spiced Rum / *Bounty* - Coconut Rum

Liqueur Coffee – £9.50

Irish - Kinahan's Whiskey / *Irish Cream* – Baileys / *Italiano* – Amaretto
Seville - Cointreau / *Napoleon* - Brandy / *Jamaican* - Spiced Rum / *Calypto* -Kahlua

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 ingredients.

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

Please note, any service charge added to the bill is discretionary