

Desserts

Sample

Lemon tart
textures of raspberry, crumble
(G E V M)

Milk chocolate mousse
pineapple salsa, cocoa nib, coconut
(E M S SD)

Roasted rhubarb Alaska
meringue, pink peppercorn, stem ginger
(E M V)

Bitter chocolate fondant
fruit & nut, salted caramel
Please allow 15mins cooking time
(E M G V N)

£7.50

Assiette of White Horse desserts for two
(Selection of the above desserts)

£14.50

Homemade ice cream & sorbet
please ask a member of staff for today's flavors

From £1.95

Selection of English cheeses
biscuits, pickled pear, candied nuts, Candi's chutney,
Binham Blue, Mrs Temple's Wighton,
Wells Alpine, Copys cloud
(G E M N CE)

(Recommendation - 50ml glass Tawny Port **£6.30**)

£8.95

Or

£17.00 for two people to share

Allergen Key: Celery/Celery CE, Gluten G, Crustaceans CR, Egg E, Fish F, Lupin L, Vegetarian V
Milk M, Mustard MU, Nuts N, Peanuts P, Sesame SE, Soya S, Sulphites SD, Molluscs MO

Please let us know if you have any allergies or intolerances.

We are happy to provide you with any information you may need