



SAMPLE DESSERT MENU

The White Horse's Lemon Tart £7.50
Norfolk strawberries, creme fraiche, meringue (G.E.M.V)

Tiramisu Choux Bun £7.50
mascarpone, coffee, hazelnut (G.E.M.N.V)

Pineapple Tarte Tatin £7.50
coconut crumble, rum & raisin ice cream (G.E.M.SD.V)
Please allow 15 min cooking time

Greek Yogurt Panna Cotta £7.50
pistachio granola, foraged elderflower, raspberry sorbet (M.SD.N)

Triple Chocolate Brownie £7.50
honeycomb, vanilla ice cream, caramel sauce (G.E.M.S.V)

Cheese Board £8.50
Binham Blue, Black Bomber, Tunworth, chutney & crackers (G.M.CE.SE)

Dann's Ice Cream & Sorbet £5.50 (3 scoops)
Please ask your server for today's flavors (M.E +)

Petits fours £6
Rhubarb & Custard Macaroon (M.N.V) | Strawberry Cone (G.M.S.V) |
Mint Choc Fudge (M.S.V) | Cherry & White Chocolate Truffle (M.S.SD.V)

Dessert Wine

	<u>50ml</u>	<u>100ml</u>	<u>Bottle</u>
Finca Antigua Moscatel 2020 Naturalmente Dulce Spain 13% The acidity, unusual for a sweet wine, lends freshness and energy which compensates fantastically for the sweetness of the wine. Very long and pleasant finish with a great freshness	£4.50	£9	50cl £28.50
Rasteau Vin Doux Naturel, Domaine de Beurenard 2015 Rhône, France 16.5% Wonderfully textured, full of intense black berry fruit & earthy spice. Perfect with chocolate.	£5.50	£11	50cl £39.50

Port & Sherry (50ml)

Ferreira LBV Port, 2015 £4
Ferreira Tawny Port £3
Amontillado Medium dry £3

Cognac (25ml)

Martell VS £3.50
Martell XO £15
Château de Beaulon (7yo) £5.20
Château de Beaulon (12yo) £7.50

Whisky (25ml)

The English £4.80
Craggenmore 12yo £4.50
Laphroaig 10yo £4.80
Lagavulin 16yo £5.80
Gentelman's Jack Bourbon £4.50

Tea & Coffee

Tea

Traditional English, Earl Grey, Peppermint, Chamomile, Lemon & ginger, Green tea, Fresh mint
£2.10 each

Our **Coffee** is roasted in Hertfordshire, No. 22 is our own blend of sustainably sourced Arabica coffee, also available as decaffeinated

Espresso	£2.80	Flat White	£3.20
Americano	£2.80	Mocha	£3.20
Cappuccino	£3.20	Hot Chocolate	£3.50
Latte	£3.20	Liqueur coffee	£5.30

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