



## Desserts SAMPLE

Lemon tart poached apricot, Amaretti  
(G E V M N SD)

Dark chocolate fondant pistachio curd, sour cherry sorbet  
(E M N SD G) *(please allow 10 mins cooking time)*

Vanilla crème brûlée blood orange, rhubarb  
(E V M)

Tiramisu Kahlua chocolate, mascarpone, Grey Seal coffee  
(E V M SD)

**£7.50**

Assiette of White Horse desserts for two  
(Selection of the above desserts)  
(G E M N P E SD)

**£14.50**

(Recommendation - 25ml taster of each dessert wine to complement the dessert £6.75 per person)

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

**From £1.95**

Selection of English cheeses  
biscuits, pickled pear, candied walnuts, Candi's chutney,  
Binham Blue, Ellingham goat's cheese,  
smoked Dapple, Norfolk White Lady (ewe's milk)

(G M N E)

(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