Desserts

The White Horse's Lemon Tart £10.50 poached plums, whipped Greek yoghurt, amaretti crumb

Dark Chocolate & Cherry £10.50 cherry, Chantilly, chocolate sponge, chocolate custard

Warm Jamaican Ginger Cake £10.50 honey mousse, figs, oat crumble

Sticky Toffee Madeleines £10.50 warm butterscotch, clotted cream ice cream

Bramley Apple Pie £10.50 caramelised apple, Dann's toffee apple ice cream, cinnamon oat streusel

Dann's Ice Cream & Sorbet £6 (3 scoops) served with oat crumble please ask servers for today's flavours

Petit Fours £8

dark chocolate & cherry tart / millionnaires ginger & honey cone / pumpkin spiced white chocolate truffle

The White Horse British Cheese Board

served with crackers, Granny Smith, fig chutney £13.50

Binham Blue

Mrs. Temples award winning blue cheese made in the picturesque Norfolk village of Wighton, a **pasteurised** cheese aged for 6-8 weeks.

Baron Bigod

A soft **unpasteurised** cheese made with raw cow's milk, made in the Suffolk County side, a soft and creamy brie like cheese.

Black. Bomber

A medium strength **pasteurised** cheese from the Welsh region of Snowdonia, made with cow's milk, aged for 8+ months

	Dessert Wine				
	_ 5555550 ===5		<u>50ml</u>	<u>100ml</u>	Btl 37.5cl
Masi Angelorum Italy 14% Park red ruby in colour the wine displays aromas of cooked red cherries	& fruits preserved in spirits.		£8	£16	£50
Suitenverwachting 1769 Muscat, South Africa 11.5% solden straw in colour, characteristics of ripe apricot, melon & baked ap	pple.		£6	£12	£44
Chateau Coutet Premier Cru Barsac Sauternes, France, 13 Candied peel, ripe apricot and Christmas cake with a underlying freshnes			£8.70	£17.40	£52
Burn Valley Solar Late Harvest, Norfolk, 8.5% Made with Solaris grapes, left on the vine for optimum sweetness. Hone	ysuckle aromas with sweet, lusci	ous stone fruits	£6.50	£13	£40
Port & Sherry (50ml)		Brandy 8	c Cogna	c (25ml)	
20yo Tawny Port £7.50 Ferrier LBV 2016 £5 B.Rodriquez Amontillado £4 B.Rodriguez Manzanilla £4		Mart Château de F Château de I	,	12yo) £9.50	
<u> </u>	Whisky (25ml)				
Bunnahabhain £6.50 Laphroaig £6.50 Gentelman Jack £6.50	Kinahan's £6 Glenmorangie £6.50 WC Original £6.50	Four Roses £5.50 Famous Grouse £4.90 Jameson £4.90			
	Hot Drinks ———				

Hot Drinks

Selection of Teas from £3

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

Coffee £3 - £4.40

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 / Calypso - 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