

Desserts

The White Horse's Lemon Tart £10.50

calamansi, Dann's Farm coconut ice cream, cardamon granola

English Strawberries & Cream £10.50

strawberry jelly, Chantilly, vanilla sponge, set custard cream

Warm Raspberry Frangipane £10.50

almond, Dann's Farm melba ice cream, roasted peach

Sticky Toffee Madeleines £10.50

toffee sauce, clotted cream ice cream

Caramelised White Chocolate £10.50

dark chocolate sorbet, aerated chocolate, caramel, feuilletine

Petit Fours £8

Norfolk strawberry tart / parma violet marshmallow
peaches & cream cone / lemon & coconut white chocolate truffle

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

served with crumble, please ask servers for today's flavors

The White Horse British Cheese Board £13.50

*served with fruit toast,
Granny Smith, onion chutney*

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

	50ml	100ml	Btl 37.5cl
Masi Angelorum Italy, 14% Dark red ruby in colour the wine displays aromas of cooked red cherries & fruits preserved in spirits.	£8	£16	£50
Buitenverwachting 1769 Muscat, South Africa, 11.5% Golden straw in colour, characteristics of ripe apricot, melon & baked apple.	£6	£12	£44
Chateau Coutet Premier Cru Barsac Sauternes, France, 13.5% Candied peel, ripe apricot & Christmas cake with an underlying freshness for balances.	£8.70	£17.40	£52
Burn Valley Solar Late Harvest, 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

Port & Sherry

(50ml)

20yo Tawny Port £7.50
Ferrier LBV 2016 £5
B.Rodriguez Amontillado £4
B.Rodriguez Manzanilla £4

Brandy & Cognac

(25ml)

Château de Beaulon (12yo) £9.50
Château de Beaulon (7yo) £7.50
Martell VS £5.50

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

Selection of Teas from £3

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

Coffee £3 - £4.40

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

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 / *Cahypso* - 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