

DESSERTS

Dawlicious local ice cream, 3 scoops £5

Strawberry, chocolate, vanilla, rhubarb & custard, fudge, pistachio

Vanilla marshmallow & Strawberries £6.50

Rhubarb frangipan tart, vanilla ice cream £6.50

Chocolate financier, honeycomb, ice cream £6.50

Lemon tart, burnt meringue, berries £6.50

Cheese board Selection £8.50

Goats Cheese | Mont Enebro

Central Spanish, rolled in ash, creamy yet high in acidity with the intensity of a blue cheese

Soft Cheese | Chaurce

A double cream enriched Cow's milk, soft cheese from Champagne-Ardenne, mellow, complex, a touch of salt

Washed Cheese | Isle of Avalon

This cheese starts life as a young port Salut. It is then washed in wine as it matures, resulting in the pungent, sticky, golden rind with a silky-smooth pâte

Blue Cheese | Devon Blue

A blue cows milk cheese from the Ticklmore farm. Moist, crumbly, sweet with a hint of caramel and walnuts

Dessert/Fortified wines

Tawny Port (50ml) £3.00 | LBV Port (50ml) £4. 50

Pedro Ximenez Sherry(50ml) £4.50 | Manzanilla Sherry (50ml) £4.50

Grange Neuve, Monbazillac, Dordogne, France 2011(100ml) £6.00

Gold colour, barley sugar & honey on the nose, the palate perfectly balanced between sweetness & acidity.

Tokajj Aszu 5 Putonyos, Oremus, Hungary 2005 (50cl) £79.00

Complexity on the nose & the palate is multi-layered

Bain & Bridges at The White Hart

Patrons - Tom & Jamie Bainbridge

Head Chef - GiGi Putzu

Please do make us aware of any appropriate allergies or intolerances. (n) contains nuts (v)vegetarian

DIGESTIFS

Whisk(e)y	25ml
Chivas Regal	£3.00
Highland Park 12yo	£4.75
Auchentoshan - Three Wood	£5.25
Laphroiaig 10 yo	£4.50
Monkey shoulder	£5.25
Dalmore 18yo	£10.00
Wild Turkey 101 Bourbon	£4.00
The Balvenie Doublewood 12 yo	£6.00

Brandy & Rum

Courvoisier VS	£4.00
Baron De Sigonac Armangac 20yo	£9.85
Vincent Boulard Calvados	£4.50
Somerset Cider Brandy 5yo	£5.00
Zacapa Centenario XO	£10.00

Liqueurs

	50ml
Patron Café XO	£5.50
Baileys	£4.80
Grand Marnier	£4.80
Cointreau	£4.80
Tia Maria	£4.80
Limoncello	£3.75
Disaronno (25ml)	£2.80
Kings Ginger (25ml)	£2.80
Sloe Gin (25ml)	£4.00
Kahlua coffee liquor	£3.00

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