



DESSERTS

Apple & custard panna cotta, crumble £6.50

Lemon posset, lemon curd, shortbread crumbs £6.50

Sticky toffee pudding, toffee sauce, vanilla ice cream £6.50

Chocolate cake, banana, peanut butter ice cream £6.50

Selection of 3 artisan cheeses, chutney, biscuits £8.00

Dawlicious local ice cream, 3 scoops £5

Strawberry, chocolate, vanilla, pistachio,

Rhubarb & custard, white choc & coconut,

DESSERT & FORTIFIED WINES

Tawny Port (100ml) £6.50 | LBV Port (100ml) £9.00 | White Port £7.00

Pedro Ximenez Sherry(50ml) £7.50 | Tio Pepe (50ml) £4.00

Grange Neuve, Monbazillac, Dordogne, France 2011(100ml) £7.50

Barley sugar & honey on the nose, perfectly balanced palate

HOT DRINKS

Americano, Double Espresso £2.70 | Cappuccino, Latte £2.90 |

Liqueur coffee £7.50 | Tea & infusions £2.70

Bain & Bridges at The White Hart

Patrons - Tom & Jamie Bainbridge

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



CHEESE MENU

Selection of 3 artisan cheeses, chutney, biscuits £8.00

Add additional cheese £2.00

Soft - Petit Delice - u/p - traditional rennet

Soft cheese made from cow's milk from the Burgundy region

Goats - Trufflyn - French - unpasteurised - soft goat

A classic French style ripe goats cheese with a center of winter black truffle.

Hard - Smoked Godminster - Somerset, UK - Cow's milk- pasteurised- (V)

A great example of smoked cheese, the smoked is prominent without overpowering, the finish of the cheese is buttery and melts in the mouth.

Hard - Vacherine Fribourgeois - pasteurised - traditional rennet

It is produced under Swiss AOC in the Fribourg canton, where Gruyère also originates. It has a slightly acidic, resinous flavour.

Blue - Fourme D'Ambert - France - Cow's milk, unpasteurised

One of France's oldest & most famous blue cheeses, dating back to Roman times. It is a classic creamy & salty blue cheese with.

Hard - Leyden - pasteurised - traditional rennet

This is a mature and cumin flavoured Gouda with a firm and crumbly texture

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