



DESSERTS

- Amaretto semifreddo, toffee sauce £6.00
Chocolate financier, honeycomb, ice cream £6.50
Mint posset, chocolate sauce, hazelnut tuile £6.50
Orange panna cotta, Campari gel, burnt meringue £7.00
Cheese board, chutney, biscuits £8.50
Dawlicious local ice cream, 3 scoops £5
Strawberry, chocolate, vanilla, rhubarb & custard, fudge, pistachio

TEAS & INFUSIONS £2.60

English Breakfast, Earl Grey, Peppermint, Camomile, Green, Fresh Mint

COFFEE £2.60

Americano, Latte, Cappuccino, Flat white, Macchiato, Espresso, Hot chocolate

LIQUEUR COFFEE £6.50

Dessert/Fortified wines

- Tawny Port (50ml) £3.00 | Bristol Cream (50ml) £3.00**
Tio Pepe (50ml) £4.50 | 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.

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

Hungary's answer to Sauternes. 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
Dalwhinnie 15 yo	£5.25
Dalmore 18 yo	£10.00
Wild Turkey 101 Bourbon	£4.00

Brandy

Henessey Fine de Cognac	£6.00
Baron De Sigonac Armangac 20yo	£9.85
Vincent Boulard Calvados	£4.50
Somerset Cider Brandy 5yo	£5.00

Liqueurs

50ml

Patron Café XO	£5.50
Baileys	£4.80
Grand Marnier	£4.80
Cointreau	£4.80
Drambuie	£4.80
Tia Maria	£4.80
Limoncello	£3.75
Fireball (25ml)	£3.00
Disaronno (25ml)	£2.80
Pernod (25ml)	£2.50
Kings Ginger (25ml)	£2.80

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