

DESSERTS

Vanilla marshmallow & Strawberries £6.50

Vanilla sponge, berry coulis, limoncello cream £6.50

Trio of chocolate cake, hazelnut, calvados cream £6.50

Yoghurt and coconut mousse, pineapple tartar, honeycomb £6.50

Dawlicious local ice cream, 3 scoops £5

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

Cheese board Selection £8.50

Winslade, Wyngaard, Calvados Camembert, La Peral

DESSERT & FORTIFIED WINES

Tawny Port (50ml) £3.00 | LBV Port (50ml) £4.50

Pedro Ximenez Sherry(50ml) £7.50 | Manzanilla Sherry (50ml) £4.50

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

Barley sugar & honey on the nose, perfectly balanced palate

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

Complexity on the nose & the palate is multi-layered

HOT DRINKS

Americano, Double espresso, macchiato £2.70

Cappuccino, latte, flat white £2.90

Liqueur coffee £7.50

Tea & infusions £2.70

English breakfast, earl grey, green, fresh mint, peppermint, camomile

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