



DESSERT MENU



DESSERTS BETTER WITH DRINKS

COCKTAILS 2 FOR £17

Two of the same or mix it up.
Your choice, anytime!

THE WHITE HART DESSERTS

Apple & Plum Crumble (GF) 8.25

A comforting winter crumble made with sweet apples and juicy plums, served with custard or vanilla ice cream

Blackberry Trifle (GF) 8.50

Layers of blackberry compote, custard and whipped cream, finished with grated dark chocolate for a classic seasonal dessert

Sticky Toffee Pudding 8.50

A warm, rich sponge pudding finished with silky butterscotch sauce and served with creamy vanilla ice cream

Chocolate Brownie (GF) 8.50

A rich chocolate brownie served with salted caramel ice cream, caramel popcorn and a smooth chocolate sauce

Biscoff Cheesecake 8.50

A smooth, creamy cheesecake with a rich Biscoff biscuit base, finished with caramelised biscuit crumb and a drizzle of Biscoff sauce

Artisan Cheese Selection 11.50

A selection of fine cheeses served alongside crackers, grapes and a tangy sweet fig compote

Ice Cream (per scoop) 2.50

A variety of flavours available. Please ask a member of staff for today's selection

MARTINIS

ESPRESSO | £9.45

vodka, kahlua, coffee, chocolate bitters

PORNSTAR | £9.95

vodka, passoa, vanilla, passionfruit, prosecco

MAKE IT
EXTRA SPECIAL

MAISON SICHEL
SAUTERNES | £10.00/Bottle £30.00
14% 37.5cl France

NIGHTCAPS & LIQUEURS

Baileys (17%)£3.55

Limoncello (28%)£3.95

Tia Maria (20%)£3.95

Amaretto (28%)£4.25

Grand Marnier (40%, 50ml)£4.45

Eagle Rare Bourbon 10yr (45%)£5.95

Rémy Martin VSOP (40%)£6.25

Taylors 10-Year-Old£6.25
Tawny Port (20%, 50ml)

V – Vegetarian · VE – Vegan · GF – Gluten Free · GFO – Gluten Free Option Available · VEO – Vegan Option Available

A discretionary service charge of 11% will be added to your bill. Please inform our staff of any allergies or dietary requirements before placing your order. Our kitchen handles a variety of ingredients including gluten, nuts, dairy, eggs, soy, sesame, and shellfish. While every effort is made to reduce the risk of cross-contamination, we cannot guarantee any dish is completely allergen-free. For detailed allergen information, please ask a member of our staff.