



DESSERT MENU

PUDDINGS AND CHEESE

Pistachio soufflé, chocolate ice cream	∨	6.90
Normandy apple tart with Calvados buttered apples, almond cream filling, vanilla ice cream	∨	6.50
Ice creams & sorbets: today's selection, 3 scoops	∨	4.50
Blackberry & blueberry compote, brûlée cream, almond crumble		5.90
Classic deep-baked lemon tart, crème fraîche	∨	6.50
Chocolate & almond torte, vanilla ice cream, vanilla custard, toasted almonds	∨	5.90
Selection of traditional seasonal artisan cheese:		7.60
Double Gloucester, Keen's Cheddar, Yorkshire blue		

HOT DRINKS

Americano		2.50
Espresso		2.50
Double espresso		2.95
Latte / Cappuccino		2.95
Teapigs Everyday / Darjeeling Earl Grey		2.50
Teapigs Green / Peppermint / Chamomile		2.50
Hot chocolate		2.95

Please see reverse for our dessert wines, digestifs and liqueur selection.

∨ Suitable for vegetarians. Special gluten free and dairy free menus available, please ask any member of staff. Some of our dishes contain nuts or nut derivatives and not all ingredients are listed. If you have any allergen concerns please talk to a member of staff. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 12.5 % applies to parties of six or more – thank you. For other White Brasserie locations please check our website www.whitebrasserie.com