

DESSERTS

Pistachio soufflé , famously light with rich chocolate ice cream v	7.65
Bramley apple & pear crumble , toasted flaked & ground almonds, orange & lemon zest, Calvados crème fraîche v , ve <i>(without crème fraîche)</i>	6.95
Chocolate indulgence : chocolate & orange mousse, chocolate ice cream, chocolate almond crumb...& a choccie flake v	6.95
Sticky toffee pudding with a dark chocolate, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine v	6.95
Blackcurrant pavlova : meringue, whipped cream, blackcurrants & blackcurrant coulis with homemade marshmallows & vanilla ice cream v	7.75
Jude's ice cream & sorbets : 3 scoops with Gavotte biscuit ve <i>(without biscuit)</i> Ice cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbet: Raspberry, Mango, Lemon, Green Apple	5.40
Saint-Marcellin cheese pot : whole creamy cow's cheese from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers	8.50

HOT DRINKS

Americano	2.60
Espresso	2.60
Latte / Cappuccino	2.95
Taylor's of Harrogate teas: Yorkshire Gold, Decaf, Earl Grey Sencha Green, Peppermint, Sweet Rhubarb	2.60
Hot chocolate	2.95
Liqueur coffees	6.60

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

v Suitable for vegetarians. ve Suitable for vegans. Some of our dishes may contain fruit stones. **ALLERGENS:** Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.

DRINKS

AFTER DINNER COCKTAILS

WOODFORD RESERVE 'OLD FASHIONED'	9.00
<i>The world's number one classic cocktail. We make ours with a large measure of Woodford Reserve bourbon, stirred with bitters & sugar, served with fresh orange zest</i>	
ESPRESSO MARTINI	8.25
<i>The modern classic with a freshly made espresso, Ketel One vodka & Tia Maria</i>	

LIQUEURS (25ML UNLESS STATED)

Disaronno Amaretto	4.00
Baileys (50ml)	4.00
Cointreau	4.00
Limoncello	4.00
Patrón XO Café	4.50

PORT, SHERRY & DESSERT WINE

Cockburns Ruby (50ml)	6.75
Dow's Tawny (50ml)	6.75
Graham's LBV (50ml)	7.50
<i>All ports are available by the bottle</i>	

SHERRY

Harvey's Bristol Cream (50ml)	4.00
Tio Pepe (50ml)	4.00

DESSERT WINE

Muscat De Beaumes De Venise (125ml/half bottle)	6.80/18.50
Château Doisy Daëne, Sauternes (half bottle)	29.95

All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 10% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today.
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