

PUDDINGS MENU - SPRING 2017

This is just a guide to the type of food we produce. Please contact us for a current up-to-date menu.

Updated 26 July 2017

Puddings marked with (g) are gluten free

DESSERTS

- (g) Vanilla Crème Brulée, poached pear & summer fruit compote 5.95
- (g) Fresh Peach Eton mess with crushed meringues & thick double cream £5.95

 Sticky toffee pudding with toffee sauce & vanilla ice cream £5.95

 Lemon tarte citron, Lemon posset & lemon sorbet £5.95
 - (g) Warm cholate brownie with Vanilla ice cream 5.95
- (g) Double baked vanilla cheesecake with fresh strawberries & double cream 5.95
 Toasted Amaretto & Nectarine crunch with fresh whipped cream & crushed biscotti 5.95
 Trio of vanilla, chocolate & strawberry ice cream 4.95

CHEESEBOARD

A glass of Late Bottled Vintage Port served with Stilton, grapes & Biscuits £8.95

A Selection of English Cheeses with Crackers & Real Ale Chutney 7.95

(For more information about our cheeses please ask at the bar)

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DESSERT WINES

Brown Brothers Late Harvest Orange Muscat & Flora, Australia

125ml 6.50

Truly luscious and fruity perfect with any desserts

Muscat De Beaumes De Venise

125ml 6.50

Rich and exotic and full of complex flavours, sweet, strong and subtle

COFFEE, TEA & HOT DRINKS

Filter Coffee 1.95*

Americano 1.95*

Espresso 1.90*

Cappuccino 2.50*

Latte 2.50*

Tea 1.95

Earl Grey 1.95

Green Tea 1.95

Peppermint Tea 1.95

Fruit Teas 1.95

A selection of Malt Whisky, Cognacs, Liqueurs & Liqueur Coffees are available

* Decaffeinated option available

Why not get our Newsletter, via email, which shows all our functions, special offers and new menus.

Just leave your email address at the bar, or sign-up via our website:

www.whitehorseampfield.co.uk

Important Notes & Allergy Advice:

Fish meals may contain bones. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present.

Some meals contain gluten, but can be changed slightly to make them gluten free, please ask for details.

Our chips are gluten free but are fried in oil that may have previously been used to fry products containing gluten.

We only have one fryer with common fryer oil & one grill.

Please speak to a member of staff if you have a food allergen or food intolerance.

A full list of allergens that could be on our menu is available at the bar.

All weights are pre-cooked, all meals are subject to availability, for any other dietary requirement, please ask.