



THE
WHITE HORSE

PUDDINGS MENU – AUTUMN 2017

This is just a guide to the type of food we produce. Please contact us for a current up-to-date menu.
Updated 17 November 2017

Puddings marked with (g) are gluten free

DESSERTS

(g) Fresh mixed-berry Eton mess with crushed meringues & thick double cream 5.95

Sticky toffee pudding with toffee sauce & salted caramel ice cream 5.95

(g) Double baked vanilla cheesecake with raspberry coulis & raspberry sorbet 5.95

Apple & blackberry crumble, vanilla ice cream 5.95

Butterscotch & treacle sponge pudding with a jug of creamy custard 5.95

(G) Irish Affogato ; vanilla ice cream with a shot of Irish cream liqueur & a jug of hot espresso coffee to pour over 5.95

Tarte au chocolat with chocolate ice cream 5.95

Sicilian lemon pots made with Limoncello liqueur & served with Amoretti biscuits 5.95

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CHEESEBOARD

A glass of late bottled vintage Port served with Stilton, grapes & biscuits £8.95

A Selection of English Cheeses with Crackers, celery & 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

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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.

SAMPLE