



THE
WHITE HORSE

THE PUDDING CLUB – WINTER 2020

“YOU CAN NEVER HAVE ENOUGH PUDDING!”

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

Updated 22 January 2020

Puddings marked with (g/f) are gluten free, (v) are vegetarian, (v/g) are vegan.

DESSERTS

Sticky toffee pudding, toffee sauce salted caramel ice cream 6.95

Orange pannacotta, shortbread orange curd, marmalade ice cream 6.95

Lotus coffee biscuit cheesecake, cappuccino ice cream 6.95

Old English steamed syrup pudding with crème Anglaise 6.95 (g/f)

Whole pear poached in Cassis & blackberries, blackberry reduction, black cherry & Kirsch ice cream 6.95 (g/f)

A cup of chocolate mousse & biscuit, topped with whipped cream & marshmallows 6.95

Rum & Roast pineapple served with dusting of crumble & vanilla ice cream 6.95

Vegan options are available

CHEESE

Stilton, celery, crackers & chutney with a glass of Late Bottled Vintage port 10.95

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

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