



PUDDINGS & CHEESE

Pistachio soufflé famously light with rich chocolate ice cream v	6.90
Coconut rice and minted passionfruit coulis, mango sorbet, coconut crisp ve (without biscuit)	6.90
Summer berry Pavlova with strawberries, blackberries, raspberry coulis, vanilla ice cream & Chantilly cream v	5.90
Zesty lemon tart with Normandy soured cream v	6.75
Chocolate mousse cup with raspberry compote: chocolate crumble, chocolate cream, fresh raspberries & mascarpone v	7.50
Jude's ice cream & sorbets: 3 scoops with Gavotte biscuit. Choose from: Very Vanilla, Truly Chocolate, Strawberries & Cream, Salted Caramel, Coffee ice cream or Raspberry, Mango, Lemon or Green Apple sorbet v	5.25
Cheese plate: Selection of four English cheeses served with homemade chutney, dried fruit, nuts & crackers	8.00

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 contain olive or date stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens. If you are concerned about allergens please ask for our allergens list. 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 fairly among the team who prepared and served your food today. www.whitebrasserie.com

0618D