



## WHITEHOUSES INN



### DESSERTS which are all homemade using the finest fresh ingredients

**Bread & Butter Pudding** with a hint of Cointreau

**Sticky Toffee Pudding** with toffee sauce

**Seasonal Fruit Crumble**

**Lemon Meringue Pie**

**Dark Chocolate Brownie**

topped with white chocolate drops

**Vanilla Pod Crème Brûlée** with shortbread biscuit

**All desserts £5.95**

with double cream, homemade custard or ice cream.

**Trio of Chocolate Desserts** 7.50

Chef's selection of three mini reasons to love chocolate

**Assiette of Desserts** 15.50

A selection of mini desserts for two (or more) to share

**Ice creams** 4.50

Clotted cream vanilla / Double chocolate chip / Honeycombe ripple

**Sorbets** 4.50

Amalfi lemon / Mango / Blackcurrant

or per scoop 1.50

PLEASE SEE OUR  
BLACKBOARD FOR TODAY'S  
DESSERT SPECIALS

### CHEESEBOARDS

**3 Counties Cheeseboard** 7.50

Colston Bassett Stilton, Red Leicester,  
Somerset Brie, traditional garnish, crackers

**Full Cheeseboard** 11.00

A board of specially selected cheeses,  
homemade chutney, biscuits and fruit

### COFFEE / TEA

**Filter Coffee** 2.50

**Latte** 3.00

**Cappuccino** 3.00

**Espresso** 2.50

**Liqueur Coffees** 5.50

Irish, Baileys, Tia Maria, Brandy

**Selection of Speciality Teas** 2.50

If you have any special dietary requirements please inform us when you order. For full allergen information please ask a member of staff.

### AFTER DINNER DRINKS

Why not compliment your meal with our specially chosen dessert wine, Cognac or port.

**Dessert Wine** 14.95

**Jurancan Moelleux 'Harmonie' Domanie P Bordenave**

An amber light coloured wine that is full of flavours including white flowers, fresh fruits, pear and white peach. HALF BOTTLE

**Cognac 1ER VS, Daniel Bouju** 4.50

Of amber colour, this Cognac is 5 years old. The bouquets of cask wood and floral scents are present. Well rounded, not aggressive.

**Cognac 1ER XO, Daniel Bouju** 9.50

Of amber colour, this cognac is 25 years old.  
Scents of nutmeg, clove, cinnamon, vanilla and prunes.

**Ruby Port - Messias, Portugal Douro** 4.00

A lovely Port with a young fruity character.  
Aromatic on the nose with fresh notes of red fruits.

**Fortified Wine** 3.00

**Pineau Des Charentes, Paul Moreau**

A mixture of grape juice and Cognac. It will delight lovers of sweet wines, sherry and port.

**Armagnac VSOP, Delord** 5.00

Notes of nut, peach, violet, lime, vanilla, plum and pepper come from this excellent Armagnac Chateau.

**Calvados - Domaine Pacory** 5.00

Calvados is an apple brandy made in the Normandy area. The apples are fermented & the product distilled twice. The liquid is then matured for at least 4 years for this Calvados.

