

DESSERTS

Pistachio soufflé , famously light with rich chocolate ice cream v	7.50
Rhubarb compote & custard with cinder toffee : poached pink champagne rhubarb with ginger, vanilla creme anglaise & honeycomb crunch v	6.25
Chocolate feuillantine : layered chocolate sponge & mousse, a dark chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries v	7.75
Sticky toffee pudding with a dark chocolate, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine v	6.75
Summer berry pavlova : meringue, whipped cream, strawberries, blackberries, raspberry coulis & vanilla ice cream v	7.75
Jude's vegan ice cream & sorbets : 3 scoops with Gavotte biscuit ve (without biscuit) Ice cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbet: Raspberry, Mango, Lemon, Green Apple	5.25
Cheese plate : Selection of four English cheeses served with homemade chutney, dried fruit, nuts and crackers	10.00

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, nuts and nut derivatives. **ALLERGENS:** Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.

DRINKS

WHISKIES (25ML UNLESS STATED)

Ballantines's Finest	3.50	Monkey Shoulder	4.00
Johnnie Walker Black Label	4.50	The Balvenie Caribbean Cask 14yr	6.00
Haig Club Sing Grain Scotch	6.00	The Macallan Gold	4.50
Glenmorangie the Original	4.00	Highland Park 12yr	4.00
Bruichladdich Classic Laddie	4.50	Lagavulin 16yr	6.00
Ardbeg 10yr Malt	5.00	Jameson	4.00
Dalwhinnie 15yr Malt	5.00	Suntory Hakushu Distiller's Reserve	5.00
Talisker 10yr	4.50	Suntory Hibiki Harmony	6.00
Glenfiddich 12yr	6.00		

BRANDIES (25ML UNLESS STATED)

Janneau VSOP Armangac	5.00	Hennessy Fine De Cognac	4.50
Berneroy Fine, Calvados	5.00	Remy Martin VSOP Cognac	5.00
Courvoisier VS *** Cognac	4.00	Martell XO Cognac	12.00

LIQUEURS (25ML UNLESS STATED)

Disaronno Amaretto	4.00	Limoncello	4.00
Baileys (50ml)	4.00	Patron XO Café	4.50
Cointreau	4.00		

PORT, SHERRY & DESSERT WINE

Cockburns Ruby (50ml)	6.75	Tio Pepe (50ml)	4.00
Dow's Tawny (50ml)	6.75	Muscat De Beaumes De Venise (125ml/half bottle)	6.80/18.50
Graham's LBV (50ml)	7.50	Château Doisy Daëne, Sauternes (half bottle)	29.95
<i>All ports are available by the bottle.</i>			
Harvey's Bristol Cream (50ml)	4.00		

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 equally among the team who prepared and served your food today.

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