## The White Hart ~ Pudding Menu

## Puddings

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95
Tiramisu, chocolate sauce, espresso ice cream (v) 608 kcal 7.95
Raspberry jam sponge pudding, vanilla custard (v) 548 kcal 7.95
St Clements trifle, orange, lemon and vanilla cream (vg, gf) 371 kcal 7.95
Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) 539 kcal 7.95
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95
Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) 796 kcal 7.95
A selection of British cheeses, biscuits, quince, chutney, grapes, celery (v) 820 kcal 12.95
Ice Creams and Sorbets
One scoop (vg, gf) $2.50 \quad$ Two scoops (vg, gf) $5.00 \quad$ Three scoops (vg, gf) 7.50
Vanilla, Chocolate, Strawberry, Raspberry Ripple vg, Honeycomb, Salted Caramel, Choc Ripple
Cookie Dough
Lemon Sorbet, Raspberry Sorbet, Chocolate Sorbet, Gin \& Tonic Sorbet

## Mini Pudding with a Hot Drink

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 7.95
Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal 7.95
Waffle, honeycomb ice cream, toffee sauce (v) 490 kcal 7.95

## Coffee and Hot Drinks

Espresso (vg, gf) okcal 3.45
Cafetière of coffee (v, gf) 47 kcal 3.95
Cappuccino (v, gf) 127 kcal 3.95
Latte (v, gf) 128 kcal 3.95
Hot chocolate (v, gf) 298 kcal 4.45
Irish coffee (v, gf) 135 kcal 7.95

Double espresso (vg, gf) okcal 3.75
Americano (vg, gf) Okcal 3.75
Flat white (v, gf) 47 kcal 3.95
Mocha coffee (v, gf) 196 kcal 3.95
Selection of tea (v, gf) 24 kcal 3.45

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20 ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen.
This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.
v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

