DESSERT MENU

PUDDINGS AND CHEESE

Pistachio soufflé, famously light with rich chocolate ice cream *v*	6.90
Summer berry pavlova: meringue, Scottish strawberries, blackberries, raspberry coulis & whipped cream *v*	6.50
Chocolate delice: crispy feuillantine base, velvety chocolate mousse, panacotta cream with Kirsch, hazelnuts *v*	6.50
English gooseberry compote, almond, ginger & cinnamon crumble, vanilla ice cream *v*	5.90
Zesty deep-baked lemon tart, crème fraîche *v*	6.50
Ice creams & sorbets: today's selection, 3 scoops *v*	4.50
Cheese Plate: Westcombe Red, Stilton la Cave and our local seasonal choice with crackers	7.60

HOT DRINKS

Americano	2.50
Espresso	2.50
Latte / Cappuccino	2.95
Taylors of Harrogate Teas: Yorkshire Gold / Decaf / Earl Grey	2.50
Sencha Green / Peppermint / Sweet Rhubarb	
Hot chocolate	2.95

v Suitable for vegetarians. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens. 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. www.whitebrasserie.com