



The White Hart Royal Hotel

DESSERTS

STICKY TOFFEE PUDDING

*Caramelised bananas, toffee sauce,
banoffee ice cream* E, D, G **£6**

WHITE CHOCOLATE CROISSANT BREAD & BUTTER PUDDING

Peach purée, vanilla ice cream
G, E, D **£6**

CHOCOLATE BROWNIE

Raspberry sorbet, raspberry coulis S, G, E, D **£6**

CITRUS CHEESECAKE

Orange purée, lime sorbet E, D, G **£6**

APPLE TART

Toffee sauce, caramel ice cream
G, E, D **£6**

SELECTION OF ICE CREAM

D, G, E, N, P, S **£4**

CHEF'S CHEESEBOARD

Celery, fruits, chutney, biscuits
D, G, SD, CE **£9**

*Liqueur
coffee
available*

CHEF'S MESSAGE

Our kitchen team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



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We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

ALLERGIES AND INTOLERANCES: *If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.*

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin
N: Nuts / **MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds



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