

THE  
**WHITE HALL**  
RESTAURANT & BAR

DESSERTS

**BANOFFEE PROFITEROLES**

*Banana creme diplomat, dulce de leche, salted caramel  
fudge ice cream*

**8.95**

**STICKY TOFFEE PUDDING v**

*Black treacle ice cream, salted toffee sauce*

**8.95**

**SUMMER BERRY CHEESECAKE N**

*Almond & raspberry crumb, meringue, white chocolate  
& raspberry ice cream*

**8.95**

**SALTED CARAMEL & DARK CHOCOLATE  
TART**

*Salted caramel truffle, clotted cream & honeycomb ice  
cream*

**9.50**

**CHILLED TROPICAL RICE PUDDING VE/GF**

*Coconut, tropical compote, mango & passion fruit  
sorbet*

**8.95**

**VANILLA CRÈME BRÛLÉE v**

*Madagascan vanilla, shortbread*

**8.95**

**ICE CREAM & SORBET v/VE**

*Please ask your server for today's selection*

**6.50**

**CHEESE BOARD | 3 OR 6 v/N**

*Artisan crackers, chutney, fruit & nuts*

*Please ask your server for today's selection*

**12.00/18.00**

**PETIT FOURS**

*Please ask your server for today's selection*

**6.95**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients.

If you have a food allergy, please let a member of staff know before ordering. Full allergen information is available on request.

All prices are inclusive of VAT. There is a discretionary 10% service charge added to your bill.

V – VEGETARIAN | VE – VEGAN | N – CONTAINS NUTS

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## COFFEE & TEA

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<b>ESPRESSO</b>	<b>2.75</b>	:		
<b>ESPRESSO LARGE</b>	<b>3.25</b>	:	<b>ENGLISH BREAKFAST</b>	<b>3.00</b>
<b>CAPPUCCINO</b>	<b>3.25</b>	:	<b>EARL GREY</b>	<b>3.00</b>
<b>CAFE LATTE</b>	<b>3.25</b>	:	<b>PEPPERMINT</b>	<b>3.00</b>
<b>CAFE MOCHA</b>	<b>3.25</b>	:	<b>CHAMOMILE</b>	<b>3.00</b>
<b>AMERICANO</b>	<b>2.75</b>	:	<b>JASMINE GREEN</b>	<b>3.00</b>
<b>MACCHIATO</b>	<b>2.75</b>	:	<b>RED BERRIES</b>	<b>3.00</b>
<b>FLAT WHITE</b>	<b>3.25</b>	:	<b>FRESH MINT</b>	<b>3.00</b>
<b>LIQUEUR COFFEE</b>	<b>6.50</b>	:		

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## DIGESTIF

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	125ml	bottle	
<b>NOANS , LA TUNELLA (HALVES) <sup>VE</sup></b>	<b>10.00</b>	<b>49.50</b>	
<b>RIESLING / SAUVIGNON / TRAMINER   ITALY</b>			
<i>Candied orange, aromatic, fresh</i>			
	50ml		
<b>RUBIS CHOCOLATE WINE</b>	<b>4.50</b>		
<i>Chocolate, velvet, raspberry</i>			
<b>PEDRO XIMENEZ SHERRY</b>	<b>4.50</b>		
<b>RUBY PORT</b>	<b>7.50</b>	<b>45.00</b>	
	25ml	50ml	
<b>GRAPPA</b>	<b>5.50</b>	<b>11.00</b>	
<b>ARMAGNAC</b>	<b>5.50</b>	<b>11.00</b>	

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## DESSERT COCKTAILS

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<b>ESPRESSO MARTINI</b>	<b>9.50</b>
<i>Espresso, Stoli vanilla vodka, coffee liqueur, Licor 43</i>	
<b>LEMON CHEESECAKE</b>	<b>9.50</b>
<i>Limoncello, Frangelico, cinnamon, gingerbread, milk</i>	
<b>WHITE CHOCOLATE MARTINI</b>	<b>9.50</b>
<i>Mozart white chocolate liqueur, Baileys, milk</i>	
<b>PEANUT BUTTER OLD FASHIONED <sup>N</sup></b>	<b>9.50</b>
<i>Peanut butter washed Shackleton whiskey, caramel, bitters</i>	

*We also have a full selection of after dinner brandy & liqueurs.  
Please ask your server for details.*