

THE WHITE HORSES

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No-Gluten Containing Menu.



DESSERTS

Baked Chocolate Torte smothered in coffee
& vanilla cream (v) – 8

The White Horses Eton Mess topped with lemon curd,
Chantilly cream & seasonal berries (v) – 8.5

Two scoops of ice-cream or sorbet – 4
Choose from: Strawberry (v), Clotted cream (v), Vanilla (v), Coffee (v),
Honeycomb (v), Lemon (vg), Raspberry (vg), Blackcurrant (vg)

All served with berry coulis (vg)

Three Cheese Platter Blue Murder Stilton, Snowdonia
Black Bomber Cheddar & Driftwood Goat's Cheese
served with a sweet, tangy apple and cider chutney,
grapes & toasted Caraway bread (v) – 10

Our menu relies on fresh ingredients and as a result dishes may vary on a day-to-day basis.

Full allergens and calorie information on the ingredients in the food we serve is available on request – please speak to a member of the team for more information or scan the QR code. Adults need around 2000 kcals a day.

v – vegetarian vg – vegan

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.

