

DESSERTS

Banoffee Waffle A twist on a classic!	6
Pavlova The legendary White Hart pavlova	6
St Clements Pousset Served with berry compote and crushed meringue	6
Coconut & Passion Fruit Panna Cotta A vegan delight!	6
Malva Pudding A South African sticky delight. Served with vanilla crème anglaise or vanilla ice cream	6
Dark Chocolate Pavé Rum & raisin ice cream	6.5
Don Pedro Choose Amarula, Whisky, Amaretto, Kahlua or Baileys	4
Selection of Mövenpick Ice Cream Chocolate, vanilla, pistachio or mint chocolate – 3 scoops, you choose!	6

Authentic Italian gelato and sorbets. Locally and freshly made in Henley for The White Hart.



12.5

Gelato Honeys of Henley honeycomb or raspberry cheesecake	6
Sorbet V Pimms, lemon or strawberry	6

Cheese Board / for 2 9 / 16

Oxford Isis (Camembert-style cheese), Harlech (Welsh soft cheese with horseradish & parsley), Goodminster (vintage cheddar), Oxford Blue (Stilton-type blue cheese)

Sharing Desserts
Banoffee waffle, chocolate pavé, malva pudding

TEAS AND COFFEES

Twinings Tea
English Breakfast, Earl Grey, Green, Mint, Camomile,
Cranberry & Raspberry, Redbush

We use a medium strength Nespresso for all our coffees. If you would like yours stronger or weaker, please ask your server to show you the selection.

Americano	2.5
Cappuccino	2.75
Latte	2.75
Espresso	2
Double Espresso	3
Macchiato	2.75
Mochaccino	3.25
Hot Chocolate	2.5
Liqueur Coffee Whisky, Brandy, Tia Maria, Baileys, Amaretto (25ml)	6
All the above coffees are available decaffeinated.	

DESSERT WINE

Morandé Late Harvest Sauvignon Blanc Per 100ml 6.5 Half bottle 22

Buitenverwachting 1769 Muscat

This classical Constantia dessert wine offers ripe apricot, melon, fynbos and apple-like characters. The initial sensation is sweet, but with its crisp natural acids, the wine has a firm and full finish

Per 100ml	7
Half bottle	30

We also stock a range of single malt whiskys, brandies and liqueurs. Please ask your server for the drinks list.

All allergen information available upon request.

