



PUDDINGS AND CHEESE

Pistachio soufflé, famously light with rich chocolate ice cream	6.90
Coffee cup: rich coffee mousse and espresso sponge, Pedro Jimenez syrup, crème Chantilly, meringue, pistachios, nougatine and vanilla ice cream	8.50
Three-fruit marmalade crème brûlée	5.90
Normandy apple tart, salted caramel ice cream	6.75
Chocolate torte: warm torte, crème Anglaise, toasted almonds, vanilla ice cream	6.50
Jude's ice cream & sorbets: 3 scoops with Gavotte biscuit & raspberry coulis. Choose from Very Vanilla, Truly Chocolate, Strawberries & Cream, Salted Caramel, Coffee ice cream or Raspberry, Mango, Lemon or Green Apple sorbet	5.25
Cheese plate: Boy Laity Cornish Camembert, Lyburn Gold, Cheviot and Brighton Blue served with homemade chutney, dried fruit, nuts & crackers	8.00

HOT DRINKS

Americano	2.60
Espresso	2.60
Latte / Cappuccino	2.95
Taylor's of Harrogate teas: Yorkshire Gold, Decaf, Earl Grey Sencha Green, Peppermint, Sweet Rhubarb	2.60
Hot chocolate	2.95
Liqueur coffees	6.60

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. If you are concerned about allergens please ask for our allergens list. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 12.5% service charge for parties of six or more will be added to your bill, this will be shared equally among the team who prepared and served your food today. www.whitebrasserie.com