

desserts

Zesty lemon parfait with kirsch soaked cherries & coulis, cacao & orange tuile	6.50
Pistacho soufflé with rich chocolate ice cream v	7.90
“A Night at the Opera” : coffee & chocolate layered sponge, salted caramel cream, gold-coated champagne truffle, spiced caramelised cashew nuts, coffee custard v	7.75
Chocolate fondant with spiced orange & passionfruit sauce , orange crèmeux, confit orange & stem ginger v	7.25
Rhubarb & ginger crumble : poached Oldroyd’s Yorkshire rhubarb, almond citrus crumble, vanilla ice cream ve	6.95
Jude’s ice cream & sorbets : 3 scoops with Gavotte biscuit ve without biscuit Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple	5.40
Saint-Marcellin : a whole creamy cow’s cheese from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers	8.50

HOT DRINKS

Trio of chocolate truffles served with a hot drink	5.00
Americano	2.60
Espresso	2.60
Latte / Cappuccino	2.95
Taylor’s of Harrogate teas: <i>Yorkshire Gold, Decaf, Earl Grey Sencha Green, Peppermint, Sweet Rhubarb</i>	2.60
Hot chocolate	2.95

LIQUEUR COFFEES

Ask about our selection	6.85
Liqueur coffees with trio of chocolate truffles	8.90

PLEASE SEE REVERSE FOR OUR DESSERT WINES,
DIGESTIFS AND SPIRIT SELECTION.

V Suitable for vegetarians. VE Suitable for vegans. Some of our dishes may contain fruit stones. ALLERGENS: Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.

drinks

AFTER DINNER COCKTAILS

Woodford Reserve 'Old Fashioned' 9.50

The world's number one classic cocktail. We make ours with a large measure of Woodford Reserve bourbon, stirred with bitters & sugar, served with fresh orange zest

Espresso Martini 8.75

The modern classic with a freshly made espresso, Ketel One vodka & Tia Maria

LIQUEURS (25ml unless stated)

Disaronno Amaretto	4.25
Baileys (50ml)	4.25
Cointreau	4.25
Limoncello	4.25
Patrón XO Café	4.75

PORT

Cockburns Ruby (50ml)	6.40
Dow's Tawny (50ml)	6.40
Graham's LBV (50ml)	7.15

All ports are available by the bottle

SHERRY

Harvey's Bristol Cream (50ml)	4.25
Tio Pepe (50ml)	4.25

DESSERT WINE

Muscat de Rivesaltes (125ml/500ml bottle) 6.90 / 25.00
Domaine Lafage. Languedoc (France)

Sauternes | organic (375ml bottle) 30.00
Petit Guiraud. Bordeaux (France)

All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 10% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today.

www.whitebrasserie.com