



# THE WHITE HORSE

## AUTUMN PUDDINGS

Warm Chocolate Fondant, Vanilla Marshmallow, Clementine Compote 7.50

Crème Brûlée & Shortbread 6.00

Sticky Toffee Pudding, Toffee Sauce & Salted Caramel Ice Cream 6.50

Apple Tarte Tatin & Vanilla Ice Cream 7.00

Lemon Cheesecake, Honey & Sesame Tuile 6.50

Plum & Ginger Trifle 6.00

Salcombe Dairy Ice Creams & Sorbets 5.75

(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel,  
Lemon or Blackcurrant Sorbet)

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## TOUCH OF SWEETNESS

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75

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## AUTUMN CHEESES

Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits.

### ASHLYNN GOATS'

Lovely citrusy new goats' cheese. Brilliant white, with an edible ash rind. (Vegetarian)

### BEAUVALE BLUE

The famous Stilton-maker, Cropwell Bishop, has branched out with this English version of a Gorgonzola-style blue. Soft, creamy, intensely sweet & savoury. Cries out for a glass of port or sweet dessert wine.

### GILLOT CAMEMBERT

Exceptional cheese made from raw cows' milk to a 1912 recipe. Moulded with a ladle by one of the last traditional Camembert makers. Creamy, oozy, delicious.

### WINTERDALE CHEDDAR

Hand-made in Kent, this award-winning unpasteurised cheese is clean and nutty with a long-lasting tang. A great alternative to cheddar and Britain's first carbon neutrally produced and delivered cheese. (Vegetarian)

All four cheeses 10.50

Any three cheeses 7.75

A single smidgen of cheese 3.75

Allergens: before ordering, please speak to one of our team  
if you want to know about our ingredients.

