



Desserts

Vegan Salted Caramel Pot served with a Coconut Whipped Cream **£6.50 DF/VEGAN**

Lavender & Lemon Panna Cotta with a Friccasse of Mint and Strawberries **£6.50**

Triple layered chocolate mousse with a brownie base and pistachio ice cream **£7.5**

Chocolate Baileys Crème Brule served with Homemade Shortbread **£7.50 GF**

Chocolate heaven red velvet trifle **£7**

Apple & cinnamon crumble in a sweet pastry case with custard **£7.50**

Ice cream (gfia V) and sorbets (gfia V) £2 per scoop

Chocolate, Vanilla, Salted caramel, Strawberry, Mint Choc Chip, Oriental Ginger

Blood Orange, Raspberry, Lemon, Mango, Vegan Vanilla Ice Cream

Ice Cream Extras

Get Saucy – Chocolate Sauce, Caramel Sauce, Raspberry Sauce **30p per Sauce**

Top it Up – Whipped Cream, Biscuit Crumb, Rainbow Sprinkles **30p Item**

Freshen Up – Strawberries, Blueberries, Raspberries, Bannana, Kiwi **50p per Item**

Go Nuts – Peanuts, Almonds, Walnuts **50p per Item**

Local cheeses gfia

3-cheese board **£8**

5-cheese board **£10**

Both served with a selection of crackers, grapes and chutney

Hot Drinks

Americano **£2.20** Hot Chocolate **£2.50** Latte **£2.50** Cappuccino **£2.50**

Espresso **£1.80** Double Espresso **£2.20** Variety of Teas from **£2.20**

Deluxe Hot Chocolate **£3.50** *Marshmallows and Cream*

Baileys Hot Chocolate **£5.50**

Liqueur Coffee £7.00

Jameson, Baileys, Amaretto, Courvoisier, Cointreau, Tia Maria.

gfia – gluten free ingredients option available df –dairy free ef – egg free

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