DESSERT & CHEESE MENU

Warm Sticky Parkin, Brandy Butterscotch, Spiced Cranberry, Vanilla Pouring Cream (GF/Ve On Request) **8**

Spiced Apple & Mincemeat Bread & Butter Pudding, Mulled Wine Syrup, Ginger Crumb, Spiced Rum & Vanilla Custard **8**

Chocolate & Orange Delice, Chocolate Crumb, Orange Marmalade, Candied Orange Peel, Vanilla Ice Cream (VE) **8**

Green Apple Sorbet **5**

Vegan Vanilla Ice Cream **7**

Selection of Yorkshire Cheeses 3 for **12** 5 for **17**

Choose from:

Organic Brie. A White Rinded Cheese Made From Cows Milk. It Has A Rich Golden Centre & Unique Flavour.

Wensleydale. A Traditional, Cloth-bound, Cows Milk Cheese, Made Using A Traditional Pre-war Recipe. It Is Moist & Creamy With A Honeyed Flavour.

Yorkshire Blue. Yorkshire Blue Is A Traditional, Vegetarian, Blue Cheese Made From 100% Yorkshire Cow's Milk. Handcrafted, The Cheese Has Blue Veining & Is Buttery, Sweet & Mild In Flavour.

Applewood Smoked Cheddar. A Semi-hard Smoked Creamy Cheddar With A Delicious Smokey, Tangy Flavour. It's Smokiness & Sweetness Is Enhanced By Dusting With Paprika. This Gives An Unusual Golden- amber Appearance.

Extra Mature Yorkshire Cheddar. This Cheddar Is Distinctively Strong & Rugged With Beefy Flavours Often Described As Reminiscent Of The Caramelised Edge Of A Sunday Roast. The Texture Is Drier Than Most Other Cheddars With A Grainy & Crystalline Crunch As It Ages.

Guest Cheese. See Board In Restaurant For Details. Changed Regularly!

White Horse & Griffin

OPENING TIMES

BREAKFAST
8am-10am

BRUNCH & LUNCH
10am-3pm
(Mon To Sat)

DINNER
5pm-9pm

SUNDAY LUNCH
12.30pm-3.30pm

Tel:
01947 604857

Website:
whitehorseandgrffin.com

Insta: @whandgriffin

Facebook:
White Horse & Griffin

(V) Vegetarian

(GF) Gluten Free

(VE) Vegan.
Dishes can be prepared Gluten Free – Please ask for details.

We cannot guarantee that any items are completely allergen free due to kitchen production methods.

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(N) Nuts

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DESSERT WINE

Monbazillac 2021 Domaine l'Ancienne Cure, France
Light & Sweet In The Same Traditional Style As Neighbouring Sauternes.
50ml - 4.50
Half Bottle (375ml) 22.50

Banyuls 2021, Domaine Bila-Haut, M.Chapoutier, France
A Dry Styled Red Dessert Wine Perfect For Dark Chocolate Or Hard Cheese.
50ml – 5.50
Bottle (500ml) 37.50

Tokaji Aszu 5 Puttonyos 2019, Chateau Derezla, Hungary
The Wine Of Kings & King Of Wines!
50ml – 9.00
Bottle (500ml) 61.00

LIQUEURS

Baileys Irish Cream	**4.75**
Cointreau	**4.75**
Drambuie	**4.75**
Tia Maria	**4.75**
Limoncello	**4.75**
Disaronno Amaretto	**4.75**

WHISKY & WHISKEY

Southern Comfort	**4.5**
Famous Grouse	**4.50**
Jack Daniels	**4.50**
Jamesons	**4.75**
Glenfiddich 12 years	**5**
Bowmore 12 years	**5.50**
Jura 10 years	**5.75**
Glenkinchie 12 years	**5.75**
Lagavulin 16 years	**12**

PORT

Churchill's White Port (Served Chilled)
50ml – 5.50
Bottle – 52

Churchill's Reserve Port
50ml – 5
Bottle – 39

Churchill's 10 Year Old Tawny (Served Chilled) -
50ml - 7
Bottle - 61

Quinta de Vargellas 2015, Taylor's
Bottle - 63

BRANDY

Courvoisier VS	**6**
Courvoisier VSOP	**7.50**

LIQUEUR COFFEES

(Unless Otherwise Stated) **8**

WH&G Espresso Martini – Large Vodka, Kahlua, Vanilla, Iced Espresso **12.50**

Highland Coffee - Scotch Whisky
Shin Shin Coffee - Rum
Irish Coffee - Jameson's Irish Whiskey
English Coffee - Gin
Brandy Coffee - Brandy
Monks Coffee - Benedictine
French Coffee - Grand Marnier
Russian Coffee - Vodka
Italian Classico - Amaretto
Seville Coffee - Cointreau
Baileys/Sultan Special - Baileys
Calypso Coffee - Tia Maria
Jamaican Coffee - Tia Maria & Rum **10**