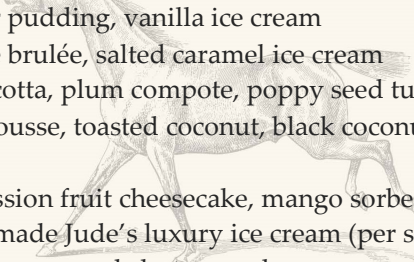




THE WHITE HORSE

PUB & INN

DESSERTS



Sticky ginger pudding, vanilla ice cream	£6.95
Coffee creme brulée, salted caramel ice cream	£6.95
Rum Panna cotta, plum compote, poppy seed tuile	£6.50
Chocolate mousse, toasted coconut, black coconut ice cream	£7.50
Mango & passion fruit cheesecake, mango sorbet	£6.50
Sussex handmade Jude's luxury ice cream (per scoop)	£1.50
Three cheeses, seasonal chutney, celery, homemade biscuits	£9.95

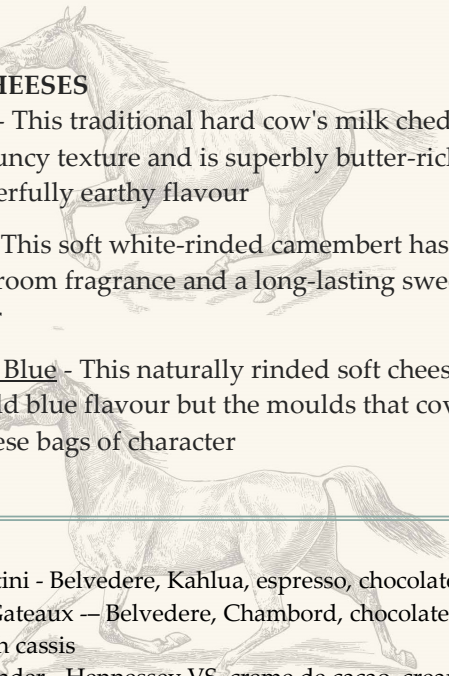
BRITISH CHEESES

Olde Sussex - This traditional hard cow's milk cheddar has an open and bouncy texture and is superbly butter-rich in colour with a wonderfully earthy flavour

Tunworth -- This soft white-rinded camembert has a rich and earthy mushroom fragrance and a long-lasting sweet and nutty flavour

Isle of Wight Blue - This naturally rinded soft cheese has a relatively mild blue flavour but the moulds that cover the rind give this cheese bags of character

DIGESTIFS



Espresso Martini - Belvedere, Kahlua, espresso, chocolate syrup	£9.00
Black Forest Gateaux -- Belvedere, Chambord, chocolate liqueur, British cassis	£9.50
Brandy Alexander - Hennessy VS, creme de cacao, cream	£9.00

@thewhitehorsechilgrove

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.