

# PLEASE SEE OUR BOARD FOR TODAY'S DESSERT SPECIALS

*Homemade desserts using the finest fresh ingredients*

## DESSERTS

with double cream, homemade custard or ice cream

**Bread & Butter Pudding** with a hint of Cointreau

**Sticky Toffee Pudding** toffee sauce

**Lemon Meringue Pie**

**Dark Chocolate Brownie**

Topped with white chocolate drops

**Vanilla Pod Crème Brûlée** shortbread biscuit

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**Trio of Chocolate Desserts** 8.50

Chef's selection of three mini reasons to love chocolate

**Assiette of Desserts** 18.50

A selection of mini desserts for two (or more) to share

## ICE CREAMS & SORBETS

**Ice creams** 5.00

Clotted cream vanilla / Double chocolate chip / Honeycombe ripple

**Sorbets** 5.00

Amalfi lemon / Mango / Blackcurrant or per scoop 1.80

6.50

## CHEESEBOARDS

**3 Counties Cheeseboard** 7.50

Colston Bassett Stilton, Red Leicester, Somerset Brie, traditional garnish, crackers

**Full Cheeseboard** 12.50

A board of specially selected cheeses, homemade chutney, biscuits and fruit

**Ruby Port** 4.00

**Messias, Portugal Douro**

A lovely Port with a young fruity character. Aromatic on the nose with fresh notes of red fruits.

## COFFEE / TEA

**Filter Coffee** 2.50

**Latte** 3.00

**Cappuccino** 3.00

**Espresso** 2.50

**Liqueur Coffees** 5.50

Irish, Baileys, Tia Maria, Brandy

**Selection of Speciality Teas** 2.50

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If you have any special dietary requirements please inform us when you order. For full allergen information please ask a member of staff.

## AFTER DINNER DRINKS

Why not compliment your meal with our specially chosen dessert wine, Cognac or port.

**Dessert Wine** 14.95

**Jurancan Moelleux 'Harmonie' Domanie P Bordenave**

An amber light coloured wine that is full of flavours including white flowers, fresh fruits, pear and white peach. HALF BOTTLE

**Cognac 1ER VS, Daniel Bouju** 4.50

Of amber colour, this Cognac is 5 years old. The bouquets of cask wood and floral scents are present. Well rounded, not aggressive.

**Cognac 1ER XO, Daniel Bouju** 9.50

Of amber colour, this cognac is 25 years old. Scents of nutmeg, clove, cinnamon, vanilla and prunes.

**Fortified Wine** 3.00

**Pineau Des Charentes, Paul Moreau**

A mixture of grape juice and Cognac. It will delight lovers of sweet wines, sherry and port.

**Armagnac VSOP, Delord** 5.00

Notes of nut, peach, violet, lime, vanilla, plum and pepper come from this excellent Armagnac Chateau.

**Calvados - Domaine Pacory** 5.00

Calvados is an apple brandy made in the Normandy area. The apples are fermented & the product distilled twice. The liquid is then matured for at least 4 years for this Calvados.

*Award Winning Family Run Restaurant*



# WHITEHOUSES



*Seasonal traditional dining at its very best*

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