# Whyte & Brown

## desserts

dark chocolate & walnut brownie, chocolate sauce, honeycomb ice cream - 6

baked vanilla & ginger cheesecake, spiced apple compote - 6

sticky toffee pudding, butterscotch sauce, vanilla ice cream - 6

ice cream & sorbet selection - 2 per scoop
coconut, lemon sorbet / vanilla, honeycomb, peanut butter, chocolate ice cream

## hot drinks

mulled wine - 6.5   gingerbread choco-rum - 8

irish coffee - 7.5

espresso - 2.25   macchiato - 2.5

americano / cappuccino / latte - 2.75

flat white / mocha - 2.95   hot chocolate - 2.95

## after dinner

Espresso Martini - 8.5

Amaretto Disaronno (50ml) - 6

Patron XO Café, Tequila (25ml) - 4.5

Cognac, Maxime Trijol, VSOP, France (25ml) - 6

Taylors 10 Yr Old Tawny Port (75ml) - 7.5

**@whyteandbrown**

## WE LOVE PUDDINGS

Back by popular demand is our sumptuous sticky toffee pudding. Here's a bit of background on this modern British classic.

Sticky toffee pudding is first known to have been served in the UK in the 1970s at the Sharrow Bay Country House Hotel in the Lake District.

The original recipe, however, apparently came from two Canadian Air Force officers who lodged at a hotel in Lancashire during the Second World War. Their recipe was then adopted by the owner and published in a compilation called *The Good Food Guide Dinner Party Book*. This makes sense because the pudding uses a batter more akin to that of an American muffin, rather than an English sponge.

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### FREE RANGE CHICKEN