



THE  
**WHITE HART**  
SOMERTON

AD GUSTUM

## DESSERTS

Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00

Orange & poppy seed pudding, orange sauce & clotted cream ice cream V 7.00

Crème caramel, toasted pecans & candied orange GF V 7.00

Rocky road sundae with toffee sauce & homemade vanilla ice cream V 7.00

Selection of homemade ice creams & sorbets with pumpkin seed praline V GF 6.50

Please ask your server for today's flavours

## DESSERT WINES

Late Harvest Gewurztraminer (75ml) 6.75

Montes, Valle de Curico, Chile

Muscat de Rivesaltes (75ml) 6.75

Domaine Cazes, France

## WEST COUNTRY CHEESES

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery.

2 for 8.00

Choose from:

Bath Soft (UP) • Wookey Hole Cheddar (P) • Cornish Yarg (UP)

Blue Vinney (P) • Smoked Dorset Red (P)

Somerset Pomona, A blend of juice and Cider Brandy with a robust apple

and smooth butterscotch finish 50ml 4.75

OR

Graham's 10 Year Old Tawny Port 6.50

## PROVENANCE

Wherever possible we buy from local farmers and growers. We rarely buy out-of-season or use imported produce and we regularly change our menus to make the most of a freshly landed catch or the new season's crop. We are in tune with the seasons and in touch with the provenance of everything we use. Of course, citrus fruits come in from Southern Europe, and other items from further afield. But typically imports will make up just a small sample of the vibrant, joyful food we always aim to create.

Our meat comes from two main sources. Jim Baker, in Wedmore, provides us with the very best burgers and sausages made to our own exclusive recipe. And Buxton Butchers, in Winterbourne, supplies us with phenomenal beef and lamb, scrupulously traceable to individual animals from the lush pastures of Somerset and Dorset.

Fish comes from British waters and is supplied by Kingfisher of Brixham. Eggs are supplied by Fenton Farm in Taunton, where hens range freely and happily across 155 acres of grasslands.

Yoghurts are from Brown Cow Organics in Pilton, and our cheeses come from the best and most interesting producers in the South West.

All our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours. Gluten-free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in the kitchens, and we churn our own ice cream using milk and cream from Costeswold Dairy.

Please be aware that game may contain shot.

GF - Gluten Free V - Vegetarian VG - Vegan P - Pasteurised UP - Unpasteurised

## ALLERGEN INFORMATION

Many of our dishes are free of wheat or gluten but we have not marked them as gluten free as they are cooked in frying oil. This frying oil is also used for non-gluten free dishes. Please do ask if you would like to know more about ingredients in our dishes.