DESSERTS

Chef's Recommendation

Pear & Ginger Soufflé
Brandy custard
E, D, SD / 347 kcal V, GF 8.50

Warm Banana Bread
Toffee sauce, popcorn, sorbet
G, E, D, SD / 688 kcal V 8.00

Blackberry Parfait
Yoghurt, honeycomb, granola, lemon verbena
G, E, D / 555 kcal V 8.00

Vanilla Pod Crème Brûlée
Ginger Hobnob biscuit
G, D, E, SD / S / 1462 kcal V, GFO 7.00

Hampshire, Wiltshire & Isle of Wight Cheese Selection
Quince purée, grapes, artisan crackers, candied walnuts
G, N, D, CE, SD / P, S, SE, L, MU / 511 kcal GFO 12.50

A LITTLE SOMETHING SWEET?

Vanilla & Coconut Rice Pudding Croquettes
Cinnamon sugar, chocolate & date sauce
G, SD, S / D / 526 kcal VE 6.50

Three Scoops of Ice Cream or Homemade Sorbets
G, E, S, SD / P, N / 222 kcal V 6.50

All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

Wine Pairing Seasonal Special V (VO): Vegetarian (on request)
VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy
E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs
MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

White Horse Hotel

Romsey

NOVEMBER 2025
Which?
Recommended
Provider
LARGE HOTEL CHAINS

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