DESSERTS

Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream
D, E / S, G / 1349 kcal **V, GFO** 9.95

Blackberry & Apple Crumble
Cinnamon, custard or clotted vanilla ice cream
G, D, E / N, S / 619 kcal **V, GFO** 10.50

Chef's Recommendation
Black Forest Chocolate Fondant
Cocoa soil, Kirsch & cherry ripple ice cream
G, S, E, D, SD / 937 kcal **V** 10.95

Miso Caramel Cheesecake
Popcorn, banana ice cream
G, D, S, SD / E / 1208 kcal **V** 9.95

Lemon Posset
Blueberry compôte, thyme sablé biscuit
G, E, D, SD / S, CE, MU / 905 kcal **V, GFO** 9.95

Mini Biscoff Doughnuts
Chocolate dipping sauce
G, S, SD / C, F, N, E, CE, MU, D / 534 kcal **VE** 8.25

Selection of Ice Creams
Chocolate, strawberry, vanilla ice cream, wafer biscuit
G, S, E, N, D / 552 kcal **V, VEO, GFO** 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 Hart Royal Hotel

Moreton-in-Marsh

NOVEMBER 2025
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