

Dessert MENU

Chocolate Pot 7.00

Dice Brownie, dalache sauce, dark choco mousse,
chco shaving & sea salt (G)(D)
Vegan option available (VG)

Strawberry Cheesecake 6.50

Crumble, cream cheese, strawberry puree,
strawberry, hazelnuts (G)(D)(N)

Sticky Toffee Pudding 6.50

Served with toffee sauce & ice cream or custard
Vegan option available (VG)

Chocolate Tart (VG) 7.00

Chocolate caramel tart, chocolate soil,
coconut ice cream

White Lion Flower Pot 7.00

1 flowerpot, choco soil, strawberry, blueberries,
edible flowers, wafer, mint (D)(G)

Apple Crumble 6.95

Served with ice cream or custard (G)(D)
Vegan option available (VG)

Profiteroles With Chocolate Sauce 6.50

Chocolate sauce, sprinkles, chocolate shaving (G)(D)

Pineapple Colada 7.00

Dice pineapple, meringue, ice cream, whipped cream,
coconut flakes, bamboo leaf, pineapple wedge (E)(D)

Banoffee Pie Sundae 6.50

Banana, dalache sauce,
crumble, white chocolate mousse, choco shaving,
vanilla ice cream, choco powder (D)(G)

Ice Cream

2 scoops 3.50 , 3 scoops 4.50

Choose from Vanilla, Chocolate, Salted Caramel (D)

Sorbet

2 scoops 3.50 , 3 scoops 4.50

Choose from Mango, Blackcurrant, Raspberry

Allergens: V- Vegetarians, VG- Vegans, G- Gluten, N- Nuts, D- Dairy, E- Eggs, C- Crustacean,
M- Molluscs, L- Lupin, S- Sulphites, CEL- Celery, F- Fish, SES- Sesame, Mus- Mustard, P- Peanuts,
Soy- Soy

THE WHITE LION