



DESSERTS

Choux a la Crème £5.95

Trio of craquelin topped profiteroles, filled with Chantilly cream & fruit compote

V G, E, D, SD 810 Kcal

Classic Vanilla Crème Brûlée £5.95

White chocolate & cranberry biscotti

V D, G, E, SD, N 508 Kcal

Raspberry Cheesecake £5.95

Raspberry sorbet, raspberry dust

V G, D, SD 637 Kcal

Dark Chocolate Fondant £6.95

Caramel centre, salted caramel ice cream

V G, E, SD, D 683 Kcal

Please allow 10 or so minutes for Chef to cook this to order

Banana & Pecan Sundae £6.95

Toffee sauce, vanilla ice cream, pecan brittle, whipped cream

V, GF, VE ON REQUEST N, S, D 889 Kcal

Lincolnshire Cheeseboard £9.95

Chef's tea loaf, Jacob's crackers, chutney, grapes

G, CE, D, SD, N, E 1023 Kcal



White Hart Hotel

Boston



"People who love to eat are
always the best people."

JULIA CHILDS

Head Chef Scott and his team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free. Adults need around 2000 kcal a day. 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. 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

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.

PART OF THE COACHING INN GROUP LTD