

The background of the page is a collage of various fruits and desserts. At the top left, there's a slice of orange. Below it, a pomegranate. To the right, a cup of coffee with a latte art design. Further down, a slice of kiwi fruit, a piece of chocolate, and a peach. At the bottom, there are raspberries, a strawberry, a slice of orange, and a nut. The text is centered in a white box at the top.

DESSERTS

Classic vanilla Crème Brûlée £6.45

Shortbread biscuit **V, GF ON REQUEST** G, E, D 450 Kcal

Raspberry Cheesecake £6.45

Raspberry sorbet, raspberry dust **V** G, D, SD 637 Kcal

Dark Chocolate Fondant £7.45

Caramel centre, salted caramel ice cream

V D, E, G, S 683 Kcal

Banana & Pecan Sundae £7.75

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

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

Chocolate Brownie Sundae £7.75

Chocolate sauce, vanilla & chocolate ice cream,
brownie pieces, whipped cream **V** D, E, G, S 931 Kcal

Cream Filled Profiteroles £6.45

Warm chocolate fudge sauce **V** G, E, D, S 485 Kcal

Syrup Sponge Pudding £6.95

Vanilla custard **V** D, E, G, SD 615 Kcal

Winter Berry Pavlova £6.45

Meringue pieces, berry compote,
Chantilly cream E, D 491 Kcal

Lincolnshire Cheeseboard £10.75

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

V 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