

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 lemon, and a purple onion. The word 'DESSERTS' is centered at the top in a dark green, bold, sans-serif font, enclosed in a thin green rectangular border.

DESSERTS

Lemon Meringue Tart £6.45

Italian Meringue & Tangy Lemon Curd Tart,
Raspberry Sorbet & Coulis.

(V) G, E, D, SD 577 Kcal

Raspberry Crème Brûlée £6.45

Lemon Shortbread

(V) E, G, D 765 Kcal

Individual Apple Pie £6.95

Calvados Crème Anglaise

(V) D, E, SD, G 521 Kcal

Duo of Chocolate £6.45

Dark Chocolate Brownie Sandwich with
Vanilla & White Chocolate Ice cream, Chocolate Sauce

(V) D, E, G 817 Kcal

Affogato Sundae £7.95

Vanilla Ice Cream, Lady Finger Biscuits,
Espresso Shot, Chantilly Cream

(V) D, E, G 674 Kcal

Summer Berry Eton Mess Sundae £7.95

Summer Berry Compote, Strawberry Ice Cream,
Crushed Meringue & Chantilly Cream

(V) D, E, S, G 674 Kcal

Lincolnshire Cheese Board £10.75

Chef's Tea Loaf, Jacob's Crackers, Chutney & Apple

(V) G, CE, D, SD, E 956 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.

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