



We welcome everyone at the White Lion and aim to provide great food for all to enjoy. If you follow a special diet, please ask how we can adapt our dishes to suit your needs

Please note that where possible, we use fresh, local and seasonal ingredients – this does mean our menus are subject to availability and may change

- Lemon cheesecake with blueberry compote cheesecake
- Syrup sponge and custard
- Raspberry, peach and caramel tart with pistachio ice cream
- Ice cream sundae
- Chocolate fudge brownie with strawberries and chocolate ice-cream
- Dark and white chocolate mousse with raspberries

£6.00 each

- **Selection of ice cream - 2 scoops £3.00, 3 scoops £4.00**
(Madagascan vanilla, strawberry and cream, or chocolate)

- **Cheese slate** with biscuits, pickles and chutney

Your choice of three cheeses from the Cheesemakers of Canterbury;

Chaucer: camembert style soft cheese - **Kentish Blue:** lightly veined and creamy textured with mellow blue flavours - **Ashmore farmhouse:** a traditional hard cheese with strong, nutty, earthy flavours - **Ramsey:** unpasteurised hard sheep's cheese - **Bowyers Brie:** Brie-style British Friesian cow's milk

£8.50

- **Hot drinks**

Coffee: Americano, Cappuccino, Latte, Espresso, Mocha

Tea: English, Earl grey, Peppermint, Red berry, Green, Lemon ginger and honey, Turkish Apple

Hot chocolate and OTT hot chocolate (with cream, marshmallows and decorations)