

Starters

Kitchen Soup of the Day v

Served with fresh bread

5.00 GFO

Goats Cheese & Red Onion Tart v

With a beetroot salad

5.25

Mussels

With leeks, smoked bacon and
cider, served with fresh bread

7.95 GFO

White Crab, Avocado & Radish Salad

With sesame tuiles

6.95 GFO

Homemade Scotch Egg

Served with piccalilli

5.50

Mains

Braised Rolled Blade of Beef

With smoked garlic mash, confit
shallots, baby vegetables and
red wine sauce

14.25 GF

Braised Lamb Shank

Served with rosemary mash, red
cabbage and redcurrant jus

13.50

Roasted Winter Squash & Wild Mushroom Risotto

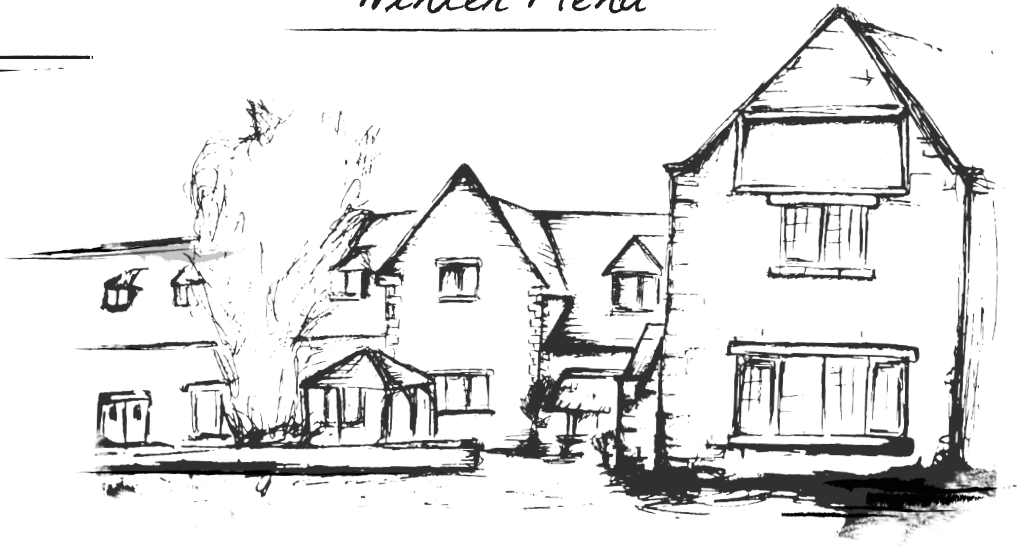
Served with parmesan and sage

10.95 GF v

Chicken Supreme

Served with potato risotto,
tenderstem broccoli and
potato crisp

14.95 GF



Pheasant & Chestnut Terrine

With cornichons, carrot
marmalade and toast

6.95 GFO

Prawn & Crayfish Cocktail

With bloody mary marie rose
sauce and brown bread

6.25 GFO

Deep-fried haddock

With hand cut chips, mushy peas
and tartare sauce

13.50

Pan-roasted Venison

Honey roasted parsnip, carrot
fondant, pomme anna and
juniper sauce

17.95 GF

Pan-fried Duck Breast

With sage and onion glazed
pumpkin and shallots, with
honeyed sweet potato

15.95

Potato & Herb Gnocchi v

With fresh tomato sauce, torn
mozzarella, roasted sprouts, fresh
basil and pine nuts

10.95

The White Hart Burger

Served with mild cheddar, pickles
and relish with hand cut chips

12.95

Sandwiches

Served until 6pm
Mon - Sat

**BRIE, SUNDRIED
TOMATO & BASIL v**
GFO

CHICKEN & BACON CLUB
GFO

4 OZ RUMP STEAK
With red onion chutney and
watercress
GFO

BEER BATTERED HADDOCK
Served with tartare sauce

*All served on ciabatta with
homemade chips and coleslaw*

All 7.95

Sage & Apple Pork Belly

Served with bubble and squeak, and
sautéed chard

13.95 GF

Salmon en Croute

Served with saffron new potatoes,
sapphire and a white wine and
caper reduction

13.95

Steaks

10 OZ RUMP STEAK ^{GF}

19.00

12 OZ RIBEYE STEAK ^{GF}

23.00

Both served with hand cut chips, beef tomatoes
and a field mushroom

Add a sauce...

Peppercorn sauce, Blue cheese, Sauce Dianne

3.00

Sides

Baby root vegetables

3.00 ^{GF}

Hand cut chips

2.50 ^{GF}

Garlic ciabatta

2.75

Garlic ciabatta with cheese

3.00

Buttered mash

2.75 ^{GF}

Onion rings

3.00

Braised red cabbage

3.00 ^{GF}

Sausages with mash, peas
and gravy

Chicken nuggets with chips
and beans
^{GFO}

Cheese burger served with
hand cut chips

Fish and chips served with
mushy peas
^{GFO}

All 5.00

Children's Menu

Desserts

Warm Chocolate Brownie ^v

Served with vanilla ice cream and
hazelnut praline

6.50

Bakewell Tart ^v

With almond anglaise and
cherry coulis

6.50

White Chocolate Parfait ^v

With passionfruit coulis and a
chocolate shard

6.50 ^{GF}

Winter Berry Panna Cotta

With ginger biscuits

6.50 ^{GFO}

Sticky Pear & Ginger Cake ^v

With cinnamon ice cream and a
light gingerbread syrup

6.00 ^{GF}

Selection of ice cream

& sorbets ^v

4.95 ^{GFO}

Selection of cheeses, crackers,
celery & grapes

3 for 7.50 / 5 for 9.50
^{GFO}

