



THE
WHITE HART

RESTAURANT MENU

STARTERS

Homemade Soup served with Warm Crusty Bread and Butter (GFO)	7
Chicken Liver Pâté with Toasted Granary Bread and Onion Chutney (GFO)	8
Classic Prawn Cocktail served with Marie Rose Sauce and Granary Bread (GFO)	8
Breaded Crab Cakes with a Mango & Avocado Relish	8.5
Baked Whole Camembert served with a Warm Bread Assortment, Onion Chutney and Marinated Olives (V, GFO)	10.5
Slow Roasted Sticky Pork Belly Bites topped with Sesame Seeds (GFO)	7.5
Panko Breaded King Prawns with a Sweet Chilli Dip	8
Mussels in a White Wine, Garlic & Parsley Sauce served with Warm Crusty Bread	8.5
Hot & Spicy Chicken Wings with a Soured Cream Dip (GFO)	7.5
Crispy Halloumi Sticks served on a Rocket Salad with Balsamic Drizzle (V, GFO)	7.5
Portobello Mushrooms topped with Bacon & Brie (VO, GF)	7.5

MAINS

Succulent Chargrilled Steak served with Gourmet Chunky Chips, Field Mushroom, Grilled Tomato, Onion Rings and a Parmesan Rocket Salad (GFO)		
	10 Ounce Ribeye	25
	14 Ounce Rump	22
	add Red Wine Jus or Peppercorn Sauce	2
Marinated Leg Lamb Steak served with Rosemary Sautéed Potatoes, Seasonal Vegetables and Red Wine Sauce		18.5
Steak & Ale or Game Pie with a Puff Pastry Lid served with Creamy Mashed Potato and Seasonal Vegetables		18.5
Slow Braised Chicken Breast with Creamy Mashed Potato and Seasonal Vegetables in a Red Wine & Mushroom Sauce (GFO)		17.5
Pan-fried Seabass served with Crushed New Potatoes, Seasonal Vegetables and a Garlic and Capser Butter Sauce (GF)		18
Pan-fried Salmon with Buttered New Potatoes, Seasonal Vegetables and Hollandaise Sauce (GFO)		17.5
Lemon & Herb Crusted Cod Fillet served with Crushed New Potatoes and Seasonal Vegetables (GFO)		18
Mediterranean Vegetable Tart served with Sautéed Potatoes and Seasonal Vegetables in a Red Wine Sauce (V, GFO)		16.5
Chickpea, Butternut Squash & Spinach Curry with Boiled Rice and Poppadums (Ve, GF)		16

A separate Vegan & Gluten Free Menu is available upon request.

SIDES

Chunky Chips Homemade Garlic Bread Onion Rings Side Salad	3.5
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(V) vegetarian (Ve) vegan
(GFO) gluten free option available upon request (GF) gluten free

Our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present. Our menu descriptions don't include every ingredient, so if you have a food allergy or intolerance please inform a member of staff before ordering.