



THE
WHITE HART

RESTAURANT SET MENU

2 Courses - 22.00

3 Courses - 26.00

STARTERS

Homemade Soup served with Warm Crusty Bread and Butter (GFO)

Chicken Liver Pâté with Toasted Granary Bread and Onion Chutney (GFO)

Classic Prawn Cocktail served with Marie Rose Sauce and Granary Bread (GFO)

Crispy Halloumi Sticks served on a Rocket Salad with Balsamic Drizzle (V, GFO)

Slow Roasted Sticky Pork Belly Bites topped with Sesame Seeds (GFO)

MAINS

Succulent 14 Ounce Chargrilled Rump Steak served with Gourmet Chunky Chips, Field Mushroom, Grilled Tomato, Onion Rings and a Parmesan Rocket Salad (GFO) **+2.00**
add Red Wine Jus or Peppercorn Sauce +2.00

Steak & Ale Pie with a Puff Pastry Lid served with Creamed Mashed Potato and Seasonal Vegetables

Slow Braised Chicken Breast served with Creamed Mashed Potato and Seasonal Vegetables in a Red Wine & Mushroom Sauce (GFO)

Pan-fried Salmon with Buttered New Potatoes, Seasonal Vegetables and Hollandaise Sauce (GFO)

Mediterranean Vegetable Tart served with Sautéed Potatoes and Seasonal Vegetables in a Red Wine Sauce (V, GFO)

DESSERTS

Warm Belgian Waffle with Banana Pieces, Vanilla Ice Cream and Chocolate Sauce

Vanilla Baked Cheesecake topped with Winter Berries and served with Vanilla Ice Cream (GF)

Homemade Triple Chocolate Brownie with Vanilla Ice Cream (GFO)

Homemade Sticky Toffee Pudding served with Toffee Sauce and Vanilla Ice Cream

Raspberry Infused Crème Brûlée served with Shortbread and Vanilla Ice Cream (GFO)

(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.