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The WHITE HART Brew Pub

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## MENU

## STARTERS

Carrot, orange and coriander soup <sup>(v)</sup>	6
Devon crab and garlic spring roll, sweet chilli sauce	8
Bubble and squeak poached duck egg, tarragon hollandaise	8
Assiette of terrine, confit duck & fig, ham hock and cornichon, toast	7
Smoked chicken, mango, strawberry, salad, walnut dressing	7
Goats cheese and fig chutney filo pastry parcel, pepper and tomato confit <sup>(v)</sup>	8/12

## SMALL PLATES

Merguez sausages · spiced tagine	4
Cod goujons and salmon · house ketchup	4
Pigs in blankets · English mustard	4
Meatballs · chorizo Provençale sauce	4
Paprika chips · lemon mayo <sup>(v)</sup>	4
Blood sausage scotch egg, HP sauce	5

## TO SHARE

Hummus · coriander hummus · tzatziki · olives · flat bread <sup>(v)</sup>	8/12
Chef' selection of English and Continental cheeses (for 2), with housemade fig chutney <i>Great with a glass of 'Finest Reserve Port' 100ml glass 2.80</i>	10
Spanish meats · sardines · manchego cheese · olives · pickles · bread	12

## GOURMET HOMEMADE BURGERS

Dexter beef hand pressed burger, smoked applewood cheddar, pancetta, fries	12
Kilravock pork & chorizo burger, caramelized red onion jam, fries	12
Harissa spiced lamb burger, tzatziki, fries	12

## MAINS

Moules frites	8
Aubergine, courgette, pepper tagine, coriander and lime couscous <sup>(v)</sup>	9
Mixed wild mushroom risotto, rocket and dolcelatté <sup>(v)</sup>	10
Suffolk chicken and shiitake mushroom pie, buttered savoy cabbage, creamed potatoes	12
Beer battered line caught cod, triple cooked chips, mushy peas, housemade tartare sauce (fish&chips)	13
Roast salmon fillet, pink potatoes, tenderstem broccoli, prawn and dill velouté	14
Chargrilled tuna steak <sup>(med-rare)</sup> , sag aloo, chutney, cucumber raita and poppadom	14
Roast haunch of Venison dauphinoise potato, root vegetable purée, port and juniper jus	15
28day dry aged Dexter rib eye steak, triple cooked chips, béarnaise, cherry vine tomatoes	19

## SIDE DISHES

Triple cooked chips / French fries / Seasonal mixed vegetables	3.5 EACH
Bread, olive oil, balsamic	1.5



## DESSERTS

Sticky toffee pudding, warm toffee sauce	4.5
Chocolate brownie, Devon vanilla ice cream	4.5
Lime and ginger crème brûlée	4.5
Warm spiced blackberry and apple crumble, custard	4.5
Banana sticky toffee pudding, warm toffee sauce	4.5
Orange cheese cake, Devon vanilla ice cream	

Please let your server know of any allergies

All day breakfast Saturday till 3PM  
Traditional Sunday Roast & Full Menu

The White Hart Brew Pub  
1-3 Mile End Road  
London E1 4TP  
Info: [whitehartbrewpub@hotmail.com](mailto:whitehartbrewpub@hotmail.com)  
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