

The WHITE HART Brew Pub

Pub – Kitchen – Micro-Brewery

STARTERS

Cream of cauliflower and blue cheese soup ^(v)	6
Smoked chicken breast, strawberry, leaves, mango, walnut dressing	7
Goats cheese and fig chutney parcel, pepper and tomato confit ^(v)	8/12
Assiete of confit duck, ham hock and fig terrine, with cornichon and toast	7

SMALL PLATES

Cod goujons and salmon · house ketchup	4
Pigs in blankets · English mustard	4
Meatballs · chorizo Provençale sauce	4
Paprika chips · lemon mayo ^(v)	4
Merguez sausages, spiced tagine	4
Black pudding scotch egg · HP sauce	4

TO SHARE

Traditional hummus · coriander hummus flat bread · olives · tzatziki ^(v)	8/12
Spanish meats: sardines · manchego cheese · olives · pickles · membrillo · bread	12
Chefs' selection of English and Continental cheeses (for 2)	10
Great with a glass of 'Finest Reserve Port' 100ml glass 2.80	

HOMEMADE BURGERS

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

BAGUETTES

Chargrilled ribeye steak · horseradish, watercress	7 each
Wild boar and apple sausage, red onion	
Smoked applewood and tomato melt	
Add fries or chips	2 extra



Monday to Friday Set lunch menu 2 course - £10

· STARTERS ·

Soup of the day ^(v)

Smoked duck & pomegranite salad

· MAINS ·

Wild boar apple sausages and mash, red onion gravy

Aubergine, courgette, pepper tagine, coriander and lime couscous ^(v)

Moules frites

· ANY DESSERT ·

Brewers Breakfast Saturday £9

Pancetta, fried duck egg, black pudding, wild boar sausage, baked beans, portabella mushroom, beef tomato, fried slice & ½ pint of WH Craft Beer

Traditional Sunday Roast ^{from} £12

Available 12pm to 6pm

Roast rare bread Dexter beef

Garlic and herb roast Suffolk chicken,

Roast loin of Kilravock pork,

All served with roast potatoes, seasonal vegetables, gravy

Please let your server know of any allergies

The White Hart Brew Pub

1-3 Mile End Road – London E1 4TP

Tel: 0207 790 2894

Bookings/info: whitehartbrewpub@hotmail.com

MAINS

Moules frites.	8
Aubergine, courgette, pepper tagine, coriander and lime couscous. ^(v)	9
Bubble and squeak, pancetta, black pudding, tomato, fried duck egg.	9
Wild mushroom risotto, rocket and dolcelatté. ^(v)	10
Wild boar apple sausages and mash, red onion gravy.	10
Suffolk chicken and mushroom pie, buttered savoy cabbage, creamed potatoes (allow 20min).	12
Line caught beer battered cod, triple cooked chips pea purée, tartare sauce (fish&chips)	13
Roast salmon fillet, pink potatoes, tenderstem broccoli prawn and dill velouté.	14
Chargrilled tuna steak ^(med-rare) , sag aloo, chutney	14
Cucumber riata and poppadom	
28day dry aged Dexter rib eye steak, triple cooked chips, béarnaise, cherry vine tomatoes.	19

SIDE DISHES

Triple cooked chips / French fries	3.50 each
Bread, olive oil, balsamic	1.5

DESSERTS

Warm chocolate brownie, vanilla ice cream	4.50 each
Sticky toffee pudding, warm toffee sauce	
Lime and ginger crème brûlée	
Warm spiced blackberry and apple crumble, custard	
Orange cheese cake, Devon vanilla ice cream	



facebook.com/TheWHBrewPub



twitter.com/TheWHBrewPub