THE WHITE HART

Bar Snacks

Tater tots with Sriracha aioli (pb) (v) 6.50

Halloumi fries chilli, mustard & honey dressing (v) 7.50

Calamari with roasted garlic aioli 10.00

Slow-braised beef & truffle croquettes with garlic aioli 8.00

Devon crab arancini with shellfish aioli 6.50

Pork pie with Tracklements mustard 6.95

Loaded fries with chilli beef & cheese 9.00

Buffalo wings with buffalo & truffled blue cheese sauce 8.50

Chicken wings with mango Habanero sauce 8.50

Chicken wings with hot honey sauce 8.50

Small Plates

Black Bomber cheese croquettes, pickled walnut mayonnaise (v) 7.50

Grilled flatbreads with hummus, roasted chickpeas & harissa (pb) (v) 5.00

Sharers

Plant-based nachos with plant-bases cheese sauce, roasted tomato & pepper salsa, guacamole and jalapeños (pb) (v) 14.00

Chilli beef nachos with melted cheese, tomato salsa, guacamole and sour cream 17.00

Nachos with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v) 14.00

1kg of buffalo wings with buffalo & truffled blue cheese sauce 21.95

1kg of chicken wings with hot honey sauce 21.95

1kg chicken wings with mango Habanero sauce 21.95



Mains

Cheeseburger beef patty, mayonnaise, gherkins, American cheese, diced onion, mustard & ketchup and triple cooked chips 18.50

Beer battered haddock & chips with crushed minted peas, tartare sauce, lemon 19.50

Norfolk chicken Milanese & fried egg, creamed spinach & truffle 19.50

Caesar salad with cos lettuce, pickled anchovies, confit egg yolk, croutons & Parmesan 16.00

Pie of the Day - please ask your server for today's choice and allergens mash, greens, red wine gravy

Fried crispy chicken burger with miso maple butter, crinkle cut pickles, buffalo sauce & chips 18.50

Spinach & potato bhaji burger topped with mint & coriander chutney, lettuce, tomato, pickled onion, secret sauce, served with triple-cooked chips (pb) (v) 16.00

Wild mushroom, tarragon & chestnut orzo pasta white wine cream sauce, capers, crispy enoki mushrooms (pb) (v) 17.00

Mediterranean salad with orzo pasta, cherry tomatoes, cucumber, feta, red onion, rocket & black olives (v) 16.00

Make It A Power Salad

Add on chicken 3.00

Sides

Sweet potato fries (pb) (v) 5.00

Parmesan fries truffle mayonnaise (v) 6.50

Mashed potato (v) 5.00

Triple-cooked chips (pb) (v) 5.50

Puddings

Chocolate & coffee cheesecake with mascarpone cream (v) 7.50

White chocolate and raspberry arctic roll with berry sauce (v) 8.00

Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v) 8.50

Vanilla parfait with mango, passion fruit & raspberry (pb) (v) 8.50

Warm chocolate brownie, salted caramel ice cream (v) 8.50

Selection of ice-creams by the scoop (v)

Choose Your Flavour

Salted caramel (v) 2.50 • Vanilla (v) 2.50 • Strawberry (v) 2.50 • Chocolate ice cream (pb) (v) 2.50

Vincent Blaaun Head Chef





Sunday Roasts

Corn fed chicken supreme with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 21.50

Roasted porchetta with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 20.95

Sirloin of beef with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 22.95

Roasted vegetable & feta pithivier with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v) 19.95



