



SOMETHING TO SIP

Bloody Mary 11 **Espresso Martini** 10.5 **Classic Mojito** 13 **Hugo Spritz** 11.5 **Grand Mimosa** 11

WHILE YOU WAIT

Wild farmed sourdough served warm with whipped salted butter & Guinness butter (v) 5.50

Nocellara olives (pb)(v) 5

Pork scratchings 4.5

STARTERS

Whipped brie truffled honey, pickled pear & wild farmed sourdough (v) 8.95

Cornish Monkfish scampi jalapeno & dill mayonnaise 9

Roasted winter butternut squash soup pickled walnut, herb pesto with your choice of white or brown bloomer (pb)(v) 6.95

Smoked salmon pate pickled mouli, horseradish & bloomer 10.5

Fried artichokes toasted pine nuts, crispy kale & tarragon aioli (pb)(v) 7.5

Roast aubergine black garlic, chilli & smoked almonds (v) 9

Venison pâté en croûte beer mustard & pickles 9.5

SHARERS

Mezze board 22

artichokes, padron peppers, kalamata mezze, aubergine dip, whipped feta dip, grilled halloumi, olives & warm flatbread (v)

Roasted garlic camembert 29

salami, Parma ham, tomato & chilli chutney, grilled sourdough, smoked sea salt

MAINS

225g Ribeye steak dressed watercress, triple cooked chips with your choice of peppercorn or béarnaise sauce 35

Fish Pie hispi cabbage, leeks & peas 19

Pan-roasted hake cauliflower cous cous, Thai green curry sauce, samphire and lemon gel 29

Mediterranean orzo pasta salad cherry tomatoes, cucumber, feta, red onion, rocket & black olives (v) 15.5

Add on • chicken breast 4

Pan roasted chicken breast Cornish yarg risotto, kale pesto & tarragon oil 19.5

Beer battered haddock triple cooked chips, crushed minted peas, tartare sauce & lemon 18.95

Add on • curry sauce 2.5

Venison sausages creamed mash potato, braised red cabbage & jus 17.95

Cheeseburger Monterey Jack Cheddar, pickle, burger sauce & triple cooked chips 17.95

Add toppings • streaky bacon 2.5 • bacon jam 2 • smashed avocado (pb)(v) 2.5

Pan roasted gnocchi & Caponata vegetables roasted violet artichokes & basil (pb)(v) 17

Cornish Orchards cider brined pork chop Café de Paris butter, pak choi & Bramley apple sauce 19.5

SIDES

Gratinated cauliflower cheese (v) 5.5

Triple-cooked chips (pb)(v) 5

long stem broccoli confit garlic (pb)(v) 5.5

Lemon dressed rocket & Grana Padano salad (v) 5

Crispy ratte potatoes (pb) (v) 5.5

Creamed leeks crispy onions, sage & chestnut (v) 5

Callum Abel **Head Chef**



Adults need around 2000 kcals a day. Note that not all the ingredients are listed on the menu. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. Ingredients which do not contain allergens may be deep fried in the same fryers as ingredients that do contain allergens. For example, products containing allergens may be cooked in the same fryer as chips and fried meat dishes may be cooked with fish/shellfish products.

(v) vegetarian (pb) plant-based There may be a risk of cross contamination. Please note, an optional 12.5% gratuity will be added to your bill.

Scan for full allergens



PUDDINGS

- Dark chocolate & London pride sponge pudding** chocolate & malt sauce, vanilla ice cream (v) 7.95
- Apple, plum & sloe gin crumble** with your choice of vanilla ice cream (v), coconut ice cream (pb)(v) or custard (pb)(v) 7.95
- Vanilla crème caramel** Pedro Ximenez, blood orange & hazelnut (v) 8
- Chocolate Mousse** salted caramel sauce & caramel popcorn (pb)(v) 8
- Walnut tart** bourbon, Devonshire clotted cream & cocoa nibs (v) 7.95
- Lemon curd meringue pie** raspberry sorbet (v) 9
- Selection of ice creams by the scoop** 2.5 per scoop
Salted caramel (v) • Vanilla (v) • Strawberry (v) • Chocolate ice cream (pb)(v) • Coconut (pb)(v) • Raspberry sorbet (pb)(v)

COFFEE & HOT DRINKS

Cafetiere of coffee	3.70	Double espresso	3.10	Breakfast Tea	2.90
Americano	3.10	Espresso	2.60	Green Tea	2.90
Café latte	3.45	Macchiato	3.45	Earl Grey Tea	2.90
Cappuccino	3.45	Mocha	3.60	Peppermint Tea	2.90
Flat white	3.45	Hot chocolate	3.45	Chamomile Tea	2.90

WHATS ON AT THE WHITE HART

Lettuce Drink to That! Monday to Friday, 12-4pm

Lunchtime just got better Grab any sandwich from our menu with a drink all for just 14.5.

Steak & Wine Night. Every Tuesday from 5pm

Join us each Tuesday for the perfect pairing

Succulent steak served with a 175ml glass of red or a soft drink – all for just 30.

Wings Wednesday – It's Clucking Delicious

Get stuck into 1kg of wings with two drinks for just 28.

Burger & Pint Night – A Match Made in Pub Heaven

Every Thursday, enjoy one of our juicy burgers paired with a pint of beer – all for just 20.

Fish & Fizz Friday – Bubbles & Batter

Start the weekend right with two classic fish & chips and a bottle of Moinet Prosecco for just 50.

Sweeten Your Sunday.

Enjoy a **free dessert** when you order any starter and main from our menu, every Sunday

Murder Mystery Evening – Friday 31st October 2025

Step into the eerie halls of Pork Hall this Halloween for a night of suspense, secrets, and scandal. Can you solve the mystery before the killer strikes again?

Punchline & Pints Comedy night – Saturday 25th October 2025

Get ready for a night where the jokes flow as freely as the beer. Punchlines & Pints brings top comedians, big laughs, and a pint (or two, or, three) to The White Hart Hotel.

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