



Nibbles

Chilli & garlic olives (pb) (v) 5.00

Sharers

Baked Camembert with garlic & rosemary, served with chilli & tomato jam & ciabatta crostinis (v) 17.95

Starters

Chalk Stream trout & n'duja fishcake with pickled vegetables and chive aioli 10.50

Chicken liver parfait served with crispy chicken skin, apple & cider chutney and toasted brioche 8.95

Braised short rib crumpet with Hollandaise and pickled & crispy onion 8.95

Leek & Black Bomber tart with hazelnut crumb and a mixed leaf salad (v) 8.50

Chestnut mushrooms on toast with spinach & truffle (pb) (v) 8.50

Soup of the day - please ask your server for today's choice and allergens bread & butter 6.95

Mains

Fish & chips beer battered haddock served with triple-cooked chips, crushed minted peas, tartare sauce & lemon 18.50

Beef burger with Monterey Jack cheese, London Pride braised onions, burger sauce, rocket, gherkin, tomato, kohlrabi coleslaw, triple-cooked chips 17.50

Add on

Smashed avocado (pb) (v) 2.00 • Streaky bacon 2.50

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

Steak & ale pie served with seasonal vegetables, mashed potato and red wine gravy 17.50

Mashed potato (v)

Venison sausages with creamed potato, braised red cabbage & jus 17.50

Breaded scampi with triple-cooked chips, peas, tartare sauce and lemon 18.50

Brown butter Chalk Stream trout fillet with crushed Ratte potatoes, olives & capers 20.50

Calves' liver with confit garlic mash, spinach, bacon, onions, sage and balsamic 17.95

Roast corn-fed chicken with mushroom arancini, chestnut mushrooms, chicken skin crisp, red wine jus 23.00

Slow roasted Autumn squash & sage ravioli with toasted pumpkin seeds, marjoram and chestnut oil (pb) (v) 15.50

South Downs venison bolognese with rigatoni, truffle & crispy onions 17.50

8oz Sirloin steak, thyme roasted plum tomato, flat mushroom, London Pride braised shallot 29.95

Your Choice Of Potato - One Included

Add on triple-cooked chips (pb) (v)

Your Choice Of Sauce - One Included

Greek salad - feta, cucumber, red onion, cherry tomatoes, Kalamata olives & blended oliva oil dressing (v) 13.95

Add on



Sides

Roasted heritage carrots & beetroot with slow roasted shallots (v) 5.50

Endive & Blue Vinny salad with watercress & walnuts (v) 4.95

Triple-cooked chips (pb) (v) 4.95

Chilli broccoli & sea salt (pb) (v) 5.50

Puddings

Warm chocolate brownie with vanilla ice cream (v) 8.50

Sticky toffee pudding with salted caramel ice cream (v) 7.95

Salted caramel crème brûlée with shortbread (v) 7.95

Lemon posset with hedgerow berries, clotted cream shortbread & verbena (v) 8.00

Amaretto bread & butter pudding with caramelised figs and vanilla ice cream (v) 7.95

Selection of ice-creams by the scoop (v)

Ice Cream Flavours

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

Strawberry (v) 2.50

Hot Drinks

Black Americano (v)

Latte (v)

Cappuccino (v)

Flat White (v)

Mocha (v)

Espresso (v)

Hot chocolate (v)

Selection of Teas (pb) (v)



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v) vegetarian (pb) plant based.
Adults need around 2000 Kcal per day

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