



SOMETHING TO SIP

Bloody Mary 11

Flat White Martini 13

Caribbean Mojito 14

Cosmopolitan 14

Mexican Mimosa 13

WHILE YOU WAIT

Wild farmed sourdough served warm with whipped salted butter & Guinness butter (v) 5.5

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* (v) 7.95
- Vanilla crème caramel** *Pedro Ximinez, 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	2.90	Breakfast Tea	2.90	Ginger & Tumeric Tea	2.90
Americano	3.00	Espresso	2.60	Decaf Breakfast Tea	2.90	Lemon & Ginger Tea	2.90
Café latte	3.40	Macchiato	3.00	Earl Grey Tea	2.90	Rooibos Tea	2.90
Cappuccino	3.40	Mocha	3.50	Peppermint Tea	2.90	Green Tea	2.90
Flat white	3.20	Hot chocolate	3.60	Chamomile & Honey Tea	2.90	Berry Burst Tea	2.90

WHATS ON AT THE WHITE HART

Lettuce Drink to That! Monday to Friday, 12-3pm

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

Burger & Pint Night - Every Monday from 5pm

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

Steak & Wine Night - Every Tuesday from 5pm

Join us each Tuesday for the perfect pairing

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

Fish & Fizz - Every Wednesday from 5pm

Two classic fish & chips and a bottle of Moinet Prosecco all for just 50.

Punchline & Pints Comedy night - Saturday 29th November & Saturday 20th December

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.

Breakfast with Santa - Friday 12th December 10am-1pm

Join us for a magical morning with Santa! Enjoy a delicious festive breakfast while the little ones meet Father Christmas and receive a special gift. A magical way to start the Christmas celebrations!

Christmas Jumper Day - 11th December from 5pm

Dig out your best (or worst!) Christmas jumper and join us for a night of festive fun! Enjoy live music, great company, Christmas raffle and prizes for the best and worst jumpers of the night.

Live Music Throughout December

Get into the festive spirit with live music all month long!

Check our What's On page on our website or follow us on social media for all the details.

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