NIBBLES

Nocellara olives *(pb)*
5

Wildfarmed sourdough
served warm with whipped salted butter & Guinness butter (v)
5.95

Pork Scratchings
4.95

SHARERS

British 'Cobble Lane' charcuterie for 2
Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, sourdough bread & blended oliva oil
25.5

Greek mezze
feta, sun blushed tomatoes, hummus, raita, babaganoush, olives and flatbread (v)
15.95

Nachos
with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v) 14.5

STARTERS

Prawn & queen scallop ravioli
English sparkling wine sauce & sea herbs 10.95

Carrot & coriander soup
with pumpkin seed granola (pb) 7.95

Crispy sweet potatoes
with Spicy n'duja & tomato sauce, Parmesean & chives (pb) 7.50

Venison pâté en croûte
with beer mustard & pickles 9.5

Paprika roasted squash & beetroot salad
sheep's yoghurt and harissa dressing with toasted seeds & lime (v) 8.95

Duck bon bons
with roasted garlic mayo, chive oil & spring onion 8.5

MAINS

Slow braised beef cheek
with chestnut & sage crumb, creamed potato, cavolo nero & red wine jus 25

Cumberland sausages
with creamed potato, onion & parsley gravy 18.5

Cajun-roasted chickpea & butternut squash salad
with hummus & toasted almonds (pb) 14
Add on **Chicken** - 4

Celeriac pappardelle
with a ragout of gigante butter beans, artichoke hearts, spinach & truffle oil (pb) 16.5

Chicken Caesar salad
with cos lettuce, caesar dressing, anchovies, aged cheese, soft boiled egg & sourdough croutons 18.5

Cheeseburger
with Monterey Jack cheese, London Pride braised onions, tomato, pickles, burger sauce & triple-cooked chips 18.5

Add on :
Bacon 2.5
Avocado 2.5

Roasted hake
celeriac, pan-fried tender stem broccoli and sea vegetables 27

Traditional Fish & Chips
beer battered haddock with triple-cooked chips, mushy peas, tartare sauce & lemon 19.5
Add on curry sauce *2*

Jerusalem artichoke risotto
with sunflower seed, chickpea & candied olive crumb (pb)
17.95

Cornish Orchards cider brined pork chop
with Café de Paris butter, pak choi and Bramley apple
19.95

London Pride steak & ale pie
with tender stem broccoli, hispi cabbage & cavolo nero, red wine gravy & your choice of chips or mash potato
18.95

225g ribeye steak
with dressed watercress, triple-cooked chips & choice of peppercorn or béarnaise sauce 36

SIDES

Creamed mash (v) 5 | **Triple-cooked chips** (v) 5.5
Long stem broccoli (pb) 5.5 | **Braised red cabbage** (pb) 5
Radicchio salad (pb) 6.5 | **Paprika corn ribs** (pb) 6.5

Order online

A discretionary 12.5% service charge will be added to your bill; this may be removed upon request. For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcals per day.

Allergen Info



THE
WHITE HART
HOTEL

We're passionate about food.
Our team of talented chefs,
using carefully sourced
British ingredients will bring
you the best freshly-cooked
dishes every time.