NIBBLES

Nocellara olives *(pb)*
5

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

Pork Scratchings
4.5

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 (v) 7.95

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

Venison pâté en croûte
with beer mustard & pickles 9.5

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

MAINS

Sirloin of beef
with roast potatoes, maple parsnip & carrot, hispi & cavolo nero, cauliflower cheese, Wildfarmed Yorkshire pudding & gravy 24

Roast pork belly
with roast potatoes, maple parsnip & carrot, hispi & cavolo nero, cauliflower cheese, Wildfarmed Yorkshire pudding & gravy 23

Roast trio of pork belly, beef & chicken
with roast potatoes, maple parsnip & carrot, hispi & cavolo nero, cauliflower cheese, Wildfarmed Yorkshire pudding & gravy 27

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

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

Roast chicken supreme
with roast potatoes, sage & onion stuffing, maple parsnip & carrot, hispi & cavolo nero, Wildfarmed Yorkshire pudding & gravy 23

Nut roast
with roast potatoes, maple parsnip & carrot, hispi & cavolo nero & gravy (pb) 20.95

Cajun-roasted chickpea & butternut squash salad
with hummus & toasted almonds (pb) 14

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

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

SIDES

Pigs in blankets 6 | **Triple-cooked chips** (v) 5.5
Long stem broccoli (pb) 5.5 | **Braised red cabbage** (pb) 5
Chargrilled hispi cabbage (v) 5 | **Gratinated cauliflower cheese** (v) 5.5
Cheese & marmite potatoes (v) 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.