



DINNER AT THE WHITE HART

SERVED: 6:00PM – 9:00PM

STARTERS

ANTIPASTI - £5.00

KALAMATI AND SICILIAN GREEN OLIVES, SUNDRIED CHERRY TOMATOES,
ARTICHOKES IN THYME OLIVE OIL AND ROAST GARLIC

HOMEMADE ROSEMARY AND GARLIC FOCACCIA - £6.50

AGED BALSAMIC AND EXTRA VIRGIN OLIVE OIL

FLASH FRIED SQUID - £8.25

SWEET AND SOUR ASIAN SALAD, TOASTED SESAME, NAM JIM

PANCETTA AND PECORINO ARANCINI - £8.50

BASIL PESTO AND CONFIT TOMATO

TWICE COOKED FREE RANGE BURFORD BROWN EGG - £8.00

IN HERB BREADCRUMB ON SWISS CHARD AND SPINACH, CHIVE AND LEMON AIOLI

A LA CARTE

PAN SEARED DUCK BREAST - £32.00

LEEEKS, CAULIFLOWER AND CELERIAC PUREE, WILD MUSHROOMS
BLACKBERRIES, RADISH, PINOT NOIR AND REDCURRANT JUS

RICH WILD VENISON RAGU - £28.00

FRESH PARPADELLE PASTA, PECORINO

HERB CRUMBED BAKED COD FILLET - £26.00

CHORIZO AND BUTTERBEAN CASSOULET, ROAST BABY POTATO,
RED PEPPER, COURGETTE AND SAMPHIRE

BUTTERNUT SQUASH RISOTTO - £22.50

PEAS, FRIED SAGE, CONFIT CHERRY TOMATOES AND HERB OIL

CLASSICS

HALF POUND CHUCK STEAK BURGER - £16.00

SMOKED GOUDA, ROAST GARLIC MAYO, BLOODY MARY KETCHUP, CRISPY ONIONS, HOUSE SLAW
BABY GEM LETTUCE IN BRIOCHE BUN, ROSEMARY SALT TRIPLE COOKED CHIPS

100Z SIRLOIN STEAK - £28.00

ROSEMARY SALT TRIPLE COOKED CHIPS, BEEF FAT ROAST PORTOBELLO MUSHROOM,
SLOW ROAST VINE PLUM TOMATO AND PEPPER SAUCE

ALE BATTERED HADDOCK - £14.50

TRIPLE COOKED CHIPS, MALT VINEGAR SALT, PEA PUREE AND HOUSE TARTARE

SIDES - £4.50

SEASONAL GREENS

ROSEMARY SALT TRIPLE COOKED
CHIPS

BABY GEM LETTUCE
SALAD