



THE WHITE HART PRESTON BISSETT SUNDAY DINING MENU

NIBBLES AND GRAZERS

ARTISAN BREAD - £4

TRUFFLE BUTTER

OLIVES - £5

FRESH, PITTED ITALIAN OLIVES

HOUMOUS - £6

ARTISAN BREAD, LIGHTLY TOASTED

CHICKEN WINGS - £8

DELICIOUSLY HOT, RANCH DRESSING

TOMATO BRUSCHETTA - £4

ARTISAN BREAD, LIGHTLY TOASTED WITH FRESH TOMATO, HERBS, OLIVE OIL

ADD PARMA HAM + £1

NACHOS - £7

CHEESE, GUACAMOLE, TOMATO SALSA, SPRING ONION

STARTERS

SOUP OF THE DAY - £7

ARTISAN BREAD

CHICKEN LIVER PARFAIT - £10

BREAD CRISPS, TRUFFLE BUTTER

PAN FRIED SCALLOPS - £14

CHORIZO AND WHITE WINE SAUCE, DILL FOAM

DOUBLE BAKED CHEESE SOUFFLE - £12

CELERY AND WALNUT SALAD

ROASTS

CIDER ORCHARD FARM PORK BELLY - £19

SIRLOIN OF BEEF - £20

LEG OF LAMB - £22

DUO ROAST - £24

YORKSHIRE PUDDING, DUCK FAT ROASTED POTATOES, HONEY ROASTED CARROTS AND PARSNIPS,
PAN ROASTED GLAZED BEETROOT, ROASTED CELERIAC AND TRUFFLE PUREE
RED WINE AND SHALLOT GRAVY

VEGETARIAN ROAST OF THE WEEK - £18

YORKSHIRE PUDDING*, ROAST POTATOES, HONEY CARROTS AND PARSNIPS*,
PAN ROASTED GLAZED BEETROOT, ROASTED CELERIAC AND TRUFFLE PUREE*
RED WINE AND SHALLOT SAUCE

SIDES

CAULIFLOWER CHEESE - £5

HAND-CUT ROSEMARY SEA SALTED TRIPLE-COOKED CHIPS - £4

HOUSE FRIES - £4

TRUFFLE PARMESAN TRIPLE-COOKED CHIPS - £5

CHEF'S VEGETABLE MEDLEY - £5

DESSERTS

MELTING HART CHOCOLATE CAKE - £9

RASPBERRY COULIS, VANILLA ICE CREAM

GRAND MARNIER CRÈME BRULÉE - £9

RASPBERRY, CANDIED ORANGE, LEMON VERBENA

TIRAMISU - £8

LAYERS OF CREAM, WHIPPED WITH MASCARPONE, ESPRESSO-SOAKED SPONGE

AFFOGATO - £7

SINGLE SCOOP VANILLA, ESPRESSO SHOT, HOME-MADE BISCOTTI

CHEESE BOARD

CHEF'S SELECTION OF CHEESES, BISCUITS, BUTTER, AND ACCOMPANIMENTS

FOR 1 - £12

FOR 2/SHARER - £20

OLIPHANT AND POMEROY ARTISAN ICE CREAM AND SORBET

OLIPHANT AND POMEROY ARE A LOCAL, GREAT-TASTE PRODUCER

SINGLE SCOOP - £3.50

DOUBLE SCOOP - £5.50

TRIPLE SCOOP - £7.50

PLEASE ASK FOR FLAVOURS