



THE WHITE HART PRESTON BISSETT AUTUMN DINING MENU

NIBBLES AND GRAZERS

ARTISAN BREAD - £4
TRUFFLE BUTTER

OLIVES - £5
FRESH, PITTED ITALIAN OLIVES

HOUMOUS - £6
CHEF'S HOME-MADE CASHEW HOUMOUS. 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-SEARED SCALLOPS - £14
CHORIZO AND WHITE WINE SAUCE, DILL FOAM

DOUBLE-BAKED CHEESE SOUFFLE - £12
CELERY AND WALNUT SALAD



CLASSICS

FISH AND CHIPS - £16

ALE-BATTERED COD, MINTED PEAS, HOUSE TARTARE
TRIPLE COOKED CHIPS OR HOUSE FRIES

HAND-PRESSED STEAK BURGER - £18

CHEF'S RECIPE BEEF PATTY, MONTEREY JACK CHEESE, BACON JAM
BABY GEM, TOMATO, GHERKIN, ROASTED GARLIC AIOLI, BRIOCHE BUN,
TRIPLE COOKED CHIPS OR HOUSE FRIES

SLOW-COOKED PORK BELLY - £18

BRAISED IN SUFFOLK CIDER, CHAMP, ROASTED CELERIAC AND TRUFFLE PUREE,
CHARRED BROCCOLI, VINTAGE PORT JUS

HOUSE STEAKS

SPECIALLY SELECTED BY OUR BUTCHER, GRILLED TO YOUR LIKING

10 OZ SIRLOIN - £30

10 OZ RIBEYE - £34

8 OZ FILLET - £40

ROASTED VINE TOMATOES, CHARGRILLED SHALLOT, ROCKET SALAD
GARLIC BUTTER OR PEPPERCORN SAUCE
TRIPLE COOKED CHIPS OR HOUSE FRIES

HOUSE SPECIALS

LOCALLY SOURCED PARTRIDGE OR PHEASANT

- £28

SUBJECT TO AVAILABILITY

ROASTED BUTTERNUT SQUASH PUREE, HASSELBACK POTATOES, CONFIT PLUM, CAVOLO NERO, PORT JUS

TRUFFLE AND TARRAGON GNOCCHI - £20

BABY SPINACH, WILD MUSHROOMS, CREAM SAUCE, THYME CRUMB

STONE BASS - £28

PEARL BARLEY, COURGETTE, CAPER, ANCHOVY AND PISTACHIO, CITRUS SAUCE

VENISON PIE - £22

PUFF PASTRY, CARAWAY SEEDS, MASH, BUTTERED GREENS, PORT JUS
COOKED TO ORDER: 20 MINUTES

SIDES

HAND-CUT 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 MASCARPONE, ESPRESSO-SOAKED SPONGE

AFFOGATO - £7

SINGLE SCOOP VANILLA, ESPRESSO SHOT, HAND-MADE BISCOTTI

CHEESE BOARD

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

FOR 1 - £12

FOR 2/SHARER BOARD - £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

WE STOCK AND SERVE A SELECTION OF TEAS, COFFEES AND

HOTEL CHOCOLAT VELVETISED HOT CHOCOLATES

PLEASE ASK FOR DETAILS