Small Plates

Artisan Rustic Breads, 6.75 heritage olives, farmhouse butter, balsamic and olive oil dip (v)

Sticky Sweet and Sour Haloumi 6.50 rice crackers, scallions, sesame seeds (v)

Smoked Haddock Fishcake 6.75 mustard hollandaise

Panko Breaded Chèvre Goats Cheese 6.25 plum and apple chutney (v)

Creamy Baked Mushrooms 7.25 port sauce, garlic and rosemary crumb (v)

Rustic Chicken Liver Pâté 7.25 caramelised red onion chutney, crostini

Classic Caesar Salad 5.95 (v) add char-grilled chicken 2.00

Speciality Soup of The Day 5.50 crusty bread and butter

Any of the Small Plates can be taken as Main courses for the addition of £6.00

The White Hart

Restaurant Classics

Creamy Smoked Haddock Risotto 14.75 spinach, parmesan crisp and a soft poached egg

Maple Glazed Slow Cooked Belly Pork 16.95 carrot and red pepper purée and potato wedges

Milano Meatballs 15.95 tomato basil ragu, buttered pasta ,garlic crostini and burrata

Baked Garlic Chicken Supreme 16.50 carrots and parsnips, macaroni cheese

Traditional Pie of the Day 15.95 broccoli, black pudding mash and gravy

Freshly Beer Battered Fish and Chips, 16.00 tartar sauce, mushy peas

Catch of the Day Please ask for todays Fish £ market price

Sides 3.00 each tender stem broccoli, chunky chips, creamed potatoes, dressed house salad, sea salt fries, coleslaw, mushy peas, onion rings, mac'n'cheese, roasted root vegetables, spinach

From the Char- Grill

8oz 21 day dry aged Bavette Steak
Juicy and Tender
recommended cooked medium rare
8oz 28 day aged Rump Steak
Lean and bursting with flavour
recommended cooked medium

Choose your Side
Add a Sauce for 2.00
béarnaise, peppercorn, blue cheese , mushroom

BURGERS

100% Prime Beef 14.75
Buttermilk Fried Chicken 14.75
Plant Based by moving mountains 14.75 (V)

All served on a toasted brioche bun with lettuce tomato ,gherkins, relish ,coleslaw and fries

Add Cheese 2.00 Add Bacon 2.00

Food Allergies & Intolerances before ordering please consult our staff for details of ingredients