



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
LEEKs, 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
10OZ 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