

SIDES

Skinny fries	3
Cheesy skinny fries	4
Garlic and parmesan fries	5
Onion rings	4
Tender-stem broccoli	4
House salad	3
Coleslaw	4
Bread and butter	3
Garlic bread	3
Cheesy garlic bread	4

DESSERTS *v*

Chocolate lava pudding With vanilla ice cream	11
Apple and blackberry crumble Served with custard	10
Biscoff cheesecake Served with pouring cream	8
Tiramisu Homemade Italian style	11
Sticky toffee pudding Covered in hot sticky toffee sauce with custard	9
Traditional bread and butter pudding Served with custard	8
Chocolate and caramel brownie <i>VEO</i> Served warm with ice cream	9
Affogato <i>VEO</i> A shot of hot espresso poured over two scoops of vanilla ice cream - add 25ml alcohol shot of your choice at bar price	6

SMALL PUDDING & HOT DRINK

Sticky toffee pudding with custard <i>v</i>	7
Bread and butter pudding with custard <i>v</i>	7
Chocolate brownie with ice cream <i>v VEO</i>	7

CHEESEBOARD for 2 *v*

A selection of local cheeses with artisan crackers, butter, fruit and chutney	14
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SUNDAES *v*

Chocolate caramel brownie	8
Sticky toffee	8
Winter fruit <i>VE</i>	9

CREAM TEA

A giant fruit or plain scone with West Country clotted cream, strawberry jam and a cup of tea or coffee	9
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LIQUEUR COFFEE

Irish - Jameson or Baileys	5.8
Highland - Old Monarch	
Calypso - Tia Maria	
French - Courvoisier	

HOT DRINKS

COFFEE

Also oat, soya, coconut milk and decaf options

Latte	3.3
Mocha	3.5
Flat White	3.1
Espresso	2.2
Double Espresso	2.8
Americano	3.1
Cappuccino	3.2

TEA

English Breakfast	2.2
Decaf Breakfast	2.2
Earl Grey	2.5
Green	2.5
Lemon & Ginger	2.5
Peppermint	2.5
Chamomile	2.5
Berry	2.5

HOT CHOCOLATE

Hot chocolate	3.3
With whipped cream plus a treat!	3.8



White Hart Hotel

Evening Menu

Most dishes are homemade and all are cooked to order so there may be a short wait at busy times



White Hart Hotel

Dietary Requirements:

V - Vegetarian | **VO** - Vegetarian option
VE - Vegan | **VEO** - Vegan Option
LG - Low Gluten | **LGO** - Low Gluten Option

Allergen Warning - some dishes may contain nuts or other allergens so please consult a member of staff before ordering if you have an allergy or any concern including for the Food Standards Agency's 14 major allergens

C - Child Meals: This symbol beside dishes indicates main meals are available in child-size portions for £8 for under 12s only.

STARTERS

- Salt and Pepper Squid** 11
Served on a bed of roquette with a sweet chilli sauce
- King Prawn Cocktail LGO** 10
Traditional dish served on a bed of baby gem lettuce with a wedge of lemon and bread and butter
- Garlic Prawns LGO** 10
King prawns in a creamy garlic sauce served on bruschetta with a salad garnish
- Smoked Mackerel Pâté LGO** 8
With warm crusty bread and butter
- Roasted Tomato Burrata V LGO** 8
On a slice of bruschetta
- Halloumi Fries V LGO** 7
Served with sweet chilli sauce and salad garnish
- BBQ Belly Pork Bites LG** 11
With a salad garnish
- Soup of the Day V LG** 7
With crusty bread and butter - ask server for today's soup
- Artisan Bread for 2 to share V VEO** 12
A selection of warm flavoured breads served with olives and a dipping oil
- Chicken Strips** 9
Coated in a Korean sauce and with a salad garnish

THE HART'S FAVOURITES

- Steak and Ale Pie** 16
Homemade pie made with local ale and served with mash, seasonal vegetables and gravy
- Ham, Eggs and Chips LG C** 14
Served with 2 free-range fried eggs, skinny fries and peas
- Liver and Bacon LGO** 16
With butter mash, onion gravy and tender-stem broccoli
- Curry of the Day LGO C** 15
Served with seasoned basmati rice, naan bread and mango chutney
- Crispy Beef Stir Fry** 17
Tender strips of local beef and vegetables, wok-tossed in a spicy sweet chilli sauce
- Risotto of the Day VE C** 17
Infused with seasonal flavours and truffle oil - ask server for today's special
- Fish and Chips C** 16
White fish of the day in local ale batter served with skinny fries, peas, lemon wedge and tartare sauce - ask server for today's fish
- Spaghetti Bolognese C** 16
Local beef mince in a rich tomato sauce with onions, garlic and carrots served with garlic bread and parmesan cheese
- Cajun Chicken Burger C** 16
Topped with tomato, gherkin, baby gem lettuce and salsa in a brioche bun served with skinny fries and coleslaw

CHEF'S CHOICES

- Lamb Shank** 26
Served with mash, Savoy cabbage and tender-stem broccoli with minted gravy
- Beef Stew and Dumplings LGO C** 16
Homemade dumplings and warm crusty bread and butter
- Game of the Day**
Ask server for today's special

FROM THE GRILL

- Rump Steak LG** 24
8oz West Country steak served with mushrooms, tomato, skinny fries and coleslaw
Add a peppercorn or blue cheese sauce - £2
- Gammon Steak LG** 17
8oz local gammon, 2 free range fried eggs, pineapple, skinny fries and peas
- 6oz Beef Burger C** 16
Homemade and topped with Monterey Jack cheese, tomato, gherkin, baby gem lettuce and salsa in a brioche bun served with skinny fries and coleslaw

VEGETARIAN AND VEGAN

- Pad Thai Drunken Noodles V VE LG C** 17
Stir fried rice noodles with tofu, red chilli and vegetables
- Ratatouille V VEO LGO C** 14
Seasonal vegetables slow cooked in a rich, herb infused tomato sauce served with garlic bread
- Sweet Potato and Spinach Curry V VEO LGO** 14
With seasoned basmati rice, naan bread and mango chutney
- Vegetable Burger V VEO** 16
Moving Mountains burger with halloumi, tomato, gherkin, baby gem lettuce and salsa in a brioche bun served with skinny fries and coleslaw