

GRAZING

£3.75 each or 3 for £11

Lincoln Blue, walnut & pear salad [D, N]

Fish fingers, tartare sauce [F, E, G, Sa]

Mini 'Boston Sausages',
honey mustard dressing [G, Mu]

Vegetable chilli, nachos [G, Sa]

Teriyaki chicken wings, sweet & sour dip [S, Sa]

Mini jackets, sour cream & chive dip [D]

Seafood paella [F, C, Mo, Sa]

Mini mushroom &
Goat's cheese arancini [D, G, Sa]

Roquito chilli pearls, olives

STARTERS

Soup of the season, warm rustic bread [Ce, D, G] £5

Mushroom & Cheddar rarebit [D, G, Sa] £5

Thai fishcake, lime mayonnaise [F, D, G, E] £6

Warm Camembert, focaccia [D, G] £7

Duck liver & port parfait, orange & cranberry chutney,
rustic bread [Sa, G, E, D] £6

King prawns, citrus salad,
yogurt dressing [C, D] £7

A MESSAGE FROM OUR HEAD CHEF

Grant and his team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made gluten free, please ask a member of our team who will be able to advise you.



White Hart

Hotel, Eatery & Coffee House

SEASONAL MAINS

Baked cod loin, chorizo & puy lentil fricassee [F, Sa, D, G, S] £16

Cranberry & Brie stuffed chicken, wrapped in prosciutto,
dauphinoise potatoes, thyme jus [D, Sa] £15

Mixed game pie, braised red cabbage,
red currant jus, creamed potato [G, Sa, E, D] £16

Pan fried calf's liver, mash potato,
pancetta, button onions, port jus [D, Sa] £13

Slow roast pork belly, fondant potato,
celeriac purée, pear & brandy jus [Sa, D, Ce] £14

Roast vegetable linguine, tomato chilli pesto sauce,
grilled Halloumi [D, G, E, N] £13

Wild garlic mushroom gnocchi, spinach,
toasted pinenuts, truffle oil [D, G, N, Sa] £12

MEAT & GRILL

Grilled lamb kebab, marinated in red wine, cinnamon & bay leaf,
skinny fries, cucumber & mint yogurt, pitta [G, Sa, D] £15

Dirty Burger, Cheddar cheese, smoked bacon, flat mushroom,
caramelised onions, fried egg, skinny fries, coleslaw [G, Sa, Mu, D, E] £12
Make it skinny – no bread or chips just add a dressed salad

Twice cooked honey, lemon & ginger rack of ribs,
hand cut chips, onion rings, green salad [G, Sa, S, Mu] £14

Smoked BBQ chicken, coleslaw, skinny fries [Sa, D, G, E] £13

10oz gammon steak, two eggs or fresh pineapple,
hand cut chips, garden peas [E] £13

8oz sirloin steak, cherry tomatoes, mushroom,
onion rings, hand cut chips [G, Sa] £22

Add a sauce: peppercorn [G, D, S, Ce, Mu, Sa], garlic [G, D, S, Ce, Mu, Sa],
mushroom [G, D, S, Ce, Mu, Sa] £3

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CLASSICS

'Boston Sausage' & mash,
seasonal vegetables, onion gravy [D, G, E, Ce, S, Mu] £10

Beer battered fish fillet, hand cut chips,
mushy peas, Chef's tartare sauce [G, Sa, F, E] £11

Coachman chicken, grilled butterflied chicken breast
topped with bacon, BBQ sauce, melted cheese,
hand cut chips, coleslaw [D, Sa, Mu, E] £10

Golden scampi, hand cut chips, garden peas,
Chef's tartare sauce [G, C, E, Mu, Sa] £11

SALADS

Warm smoked haddock salad,
deep fried crispy poached egg, sautéed potatoes,
hollandaise sauce [F, E, G, D] £13

Chicken liver, bacon & black pudding salad,
balsamic dressing [Sa] £12

SIDES

Hand cut chips £3

Skinny fries £3

Sweet potato fries £3

Creamy coleslaw [D, E, Sa] £2

Seasonal vegetables £3

Side salad [Sa, Mu] £3

Garlic bread [G, D] £3

ALLERGY KEY

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

[C] Crustaceans
[Ce] Celery
[D] Dairy
[E] Eggs
[F] Fish

[P] Peanuts
[G] Gluten
[L] Lupin
[N] Nuts
[Mo] Molluscs

[Mu] Mustard
[S] Soya
[Sa] Sulphur dioxide
[Se] Sesame seeds

✦ WHITE WINE ✦

175ml / 250ml / Bottle

...A DRY AND CRISP WHITE

Ponte Gio Bianco, Italy: A clean, crisp and refreshing dry white wine £3.90 / £5.40 / £16.00

Lyric Pinot Grigio, Italy: A really characterful Pinot Grigio with tempting apricot, peach and melon fruit £4.25 / £5.95 / £17.50

J Moreau et Fils Chablis, Burgundy, France: Steely and dry with a hint of green in the colour. Like all fine Chablis the fruit is balanced by crisp acidity £28.00

...A FRUIT-DRIVEN WHITE

Spearwood Chardonnay, Australia: Fresh, juicy white with melon fruit flavour and a crisp finish £4.25 / £6.05 / £16.70

Les Vignerons Colombard Vermentino, France: A light, youthful and crisp dry white wine that has aromas of apple, banana and green leaves £4.20 / £6.00 / £16.90

Stellar Running Duck Chenin Blanc, Sauvignon Blanc, South Africa: Refreshing white, combining the grassiness of Sauvignon with ripe guava fruit of Chenin £4.80 / £6.80 / £19.80

...AN AROMATIC AND RACY WHITE

Invenio Riesling, Germany: Clean with a rich texture and a fresh floral bouquet £4.30 / £6.15 / £16.80

Las Ondas Sauvignon Blanc, Valle Central, Chile: A fresh, clean and spritzy dry white wine with no shortage of lively fruit £4.50 / £6.40 / £17.80

Esk Valley Sauvignon Blanc, Marlborough, New Zealand: An intensely aromatic wine bursting with ripe passion fruit and citrus flavours. Full bodied with crisp finish £5.80 / £8.30 / £24.50

...A COMPLEX AND OAK-AGED WHITE

Franschhoek Vineyards Semillon, South Africa: Pronounced toast and nut aromas are followed by ripe fruit on the palate £5.10 / £7.10 / £21.00

✦ RED WINE ✦

175ml / 250ml / Bottle

...A LIGHT, DELICATE RED

Ponte Gio Rosso, Italy: A soft and approachable red; fruity and light £3.90 / £5.40 / £16.00

Les Vignerons Grenache Pinot Noir, France: A mid-light bodied red with soft tannins and a good attack of jammy, juicy red fruit £4.20 / £6.00 / £16.40

Finca de Oro Rioja, Spain: A surprisingly refined and complex mid-bodied red, showing dark fruit, spice and oak aromas £4.70 / £6.70 / £19.80

...AN OAKED, INTENSE RED

Woolshed Cabernet Sauvignon, Australia: Dark and impressive, full of mint and blackcurrants £5.10 / £7.30 / £20.00

Domaine du Père Pape Châteauneuf-du-Pape, Rhone, France: A deep, rich, concentrated wine with a fine flavour and a warm, satisfying finish £28.50

...A FRUITY AND JUICY RED

O&E Merlot, France: Smooth and mellow with juicy plum flavours £4.60 / £6.20 / £18.00

Millstream Pinotage, Western Cape, South Africa: This Pinotage has the characteristic jammy and smoky flavours of the Cape's signature black grape variety £5.20 / £6.50 / £19.00

Andean Vineyards Malbec, Argentina: A mid bodied and warming red wine that has a good attack of damson and spice aromas £22.00

...A SPICY, PEPPERY RED

Spearwood Shiraz, Australia: Youthful and juicy with lots of berry fruit and a touch of spice £4.25 / £6.05 / £16.70

Côtes du Rhône Cuvée St Laurent, France: Deep in colour, showing plenty of dark peppery fruit and a decent grip in the mouth £19.00

Caliterra Carmenère Reserva, Chile: Sappy and herbal notes dominate this wine on the nose and palate £4.90 / £6.80 / £20.00

✦ ROSÉ & SWEET WINE ✦

175ml / 250ml / Bottle

...A FRUITY AND INDULGENT ROSÉ

Jack & Gina Zinfandel Rosé, California: Medium-sweet with delicious red fruit flavours and plenty of lively acidity £4.30 / £6.05 / £17.00

Ponte Pinot Grigio Rosato, Italy: A fresh and youthful off dry wine that has a lovely rose petal pink colour £4.40 / £6.30 / £18.00

✦ SPARKLING WINE & CHAMPAGNE ✦

125ml / Bottle

...A BIT OF SPARKLE

Segura Viudas Cava Brut NV, Penedes, Spain: A fresh, clean, light bodied sparkling white wine £3.40 / £18.60

Prosecco Viticoltori Ponte, Treviso, Italy: Clean, dry and crisp, with a creamy finish £3.60 / £21.00

Ponte Aurora Rosé, Italy: Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé £4.10 / £23.00

...INDULGING IN HEAVENLY BUBBLES

Champagne De Chadelles, France: With fine bubbles, this is a light Champagne with lively fruit character and a fresh finish £5.30 / £31.00

Perrier Jouët Grand Brut, Epernay, France: Attractive bouquet with youthful delicate creamy hints and a touch of yeast autolysis £11.00 / £41.00

Taittinger Brut Réserve NV, Reims, France: Toasty and biscuity on the nose with a good weight of fruit in the mouth £45.00

Taittinger Prestige Rosé NV, Reims, France: Palish pink in colour, with a powerful mousse. Good fruit on the palate £53.00