CHEF'S MESSAGE

Shelina and her 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 with no added gluten, please ask a member of our team who will be able to advise you.



"One cannot think well, love well, sleep well, if one has not dined well!"

VIRGINIA WOOLF

GRAZING & SHARING

MARINATED OLIVES & SUN DRIED TOMATOES SD

BATTERED FISH BITES *Tartare sauce* G, F, E, MU, SD

> MINI BOSTON SAUSAGE

Honey & mustard dressing G, S, MU

HALLOUMI FRIES *Paprika sour cream* D, G **LOADED NACHO CHIPS** *Guacamole* SD, D

CRISPY ONION BHAJIS Lime pickle yogurt D, G

SMOKED HADDOCK FISHCAKES

Lemony hollandaise F, D, E, G

ROASTED GARLIC & ROSEMARY HOUMOUS Grilled flatbread G, SE SPICED BEEF KOFTAS Sweet mango relish SD

> TEMPURA PORK BELLY BITES Chilli dip G, SD

FALAFEL BALLS Saffron mayonnaise E, MU, D, G

HOMEMADE CURLY FRIES Garlic aioli E, MU

MAINS

SEASONAL —

ROAST BREAST OF CHICKEN WRAPPED IN BACON Garlic & thyme greens, bubble & squeak hash brown,

red wine sauce MU, G, D, SD, CE **£13**

 BEEF BOURGUIGNON

 Tender beef, baby onions, mushrooms & bacon lardons, creamed potatoes SD, D £13

SMOKED HADDOCK FILLET Crushed new potatoes, soft poached hen's egg, chive beurre blanc F, E, D, SD **£14**

THAI GREEN MUSSELS Steamed in lemongrass, lime & coconut milk, warm ciabatta M0, G, D, SD, F, C **€13**

GRILLED PORK CHOP Colcannon mash, mustard braised leeks, onion & cider gravy SD, D, MU **£13**

ROASTED PUMPKIN, SPINACH & STILTON CHEESE FILO TART

Roasted new potatoes, sage infuse cream G, E, D, SD **£12**

– SIDES —

HAND CUT CHIPS £3 SKINNY FRIES £3 BEER BATTERED ONION RINGS G, SD £3 CREAMY COLESLAW E, MU £2 HOUSE SALAD SD, MU £3 BUTTERED SEASONAL VEGETABLES D £3 RUSTIC BREAD PLATTER olive oil & balsamic dip G, D, SD, SE, N £4 GARLIC CIABATTA G, D £3 GARLIC CIABATTA WITH CHEESE G, D £4

STARTERS —

SOUP OF THE DAY Warm rustic bread G, D, CE £5

PULLED LAMB CROQUETTES Pickled slaw, red pepper ketchup G, E, D, SD **£6**

SPICED POTTED CRAB Toasted sourdough C, D, G, SD, S **£7** CRISP PARMA HAM & BLUE CHEESE SALAD Caramelised figs D, SD £7

MOULES MARINIÈRE Lemon & garlic cream sauce, warm ciabatta bread MO, D, SD, G **£8**

MAC & CHEESE Grilled garlic bread D, E, G **£7**

– CLASSICS —

FISH & CHIPS Mushy peas, Chef's tartare sauce F, E, SD, G, MU **£12**

CHEF'S PIE OF THE DAY Creamy mash or hand cut chips, seasonal vegetables D, G, E, SD **£12**

TRIO OF BOSTON SAUSAGE & MASH Seasonal vegetables, onion gravy D, G, SD, S **£11**

COACHMAN CHICKEN Grilled butterflied chicken breast topped with bacon, BBQ sauce, melted cheese, hand cut chips, coleslaw E, MU, D **£11**

PAN FRIED LAMB'S LIVER Bacon, onion, creamy mash, red wine gravy D, SD **£13**

– SALADS –

WARM CHICKEN, BACON & AVOCADO SALAD Cherry vine tomatoes, herb croutons, honey & mustard dressing G, MU, SD **£13**

HERB CRUSTED GOAT'S CHEESE SALAD Winter beetroot, pomegranate seeds, wild rocket, toasted hazelnuts, walnut oil D, N £12

CRAYFISH & SMOKED SALMON SALAD *Cucumber ribbons, fresh orange, dill crème fraîche dressing, rustic bread* F, C, G, D **£14**

– MEAT & GRILL -

£4 EACH

OR 3

FOR £11

THE DIRTY BURGER

Brioche, smoked bacon, mature Cheddar, caramelised onions, fried hen's egg, smoky BBQ sauce, beer battered onion rings, coleslaw, skinny fries G, MU, CE, E, SD, D **£13**

> Make your burger skinny – no bread or fries just add a dressed salad MU

PERI PERI CHICKEN WRAP

Marinated chicken, toasted tortilla wrap, tomato relish, sour cream, mature Cheddar, coleslaw, skinny fries D, E, MU, SD, G **£12**

PULLED BBQ JACKFRUIT FLATBREAD

Roasted peppers, onions, paprika sour cream, mature Cheddar, coleslaw, skinny fries E, MU, D, G **£12**

SIZZLER PLATTERS

Crispy oriental vegetables, egg noodles with... Tender chicken, chilli sauce G, E, SD **£13** Duck, hoisin dressing S, G, E, SD **£14** Tofu, honey & soy sauce S, G, E, SD **£12**

100Z GAMMON STEAK Eggs, fresh pineapple, hand cut chips, garden peas, onion rings E, SD, G **£13**

80Z SIRLOIN STEAK Cherry tomatoes, mushroom, onion rings, hand cut chips G, SD, D **£22**

Add a peppercorn, garlic or mushroom sauce ${\tt D}, {\tt SD}~\textbf{£3}$ each



WARM CHOCOLATE PUDDING

Salted caramel centre, orange marmalade ice cream S, D, E, G **£6**

RUM SOAKED GRILLED PINEAPPLE

Coconut purée, spiced rum & lime sorbet SD, G, D **£6**

PEACH MELBA SUNDAE

Layers of peach and raspberry ice cream, caramelised peaches, chantilly cream D. S. G **£6**

STICKY TOFFEE SUNDAE Layers of butterscotch ice cream, toffee pudding pieces, chantilly cream D, S, G, SD, E **£6**

NUTELLA SUNDAE

Layers of banana & peanut ice cream, chocolate sauce, Nutella, chantilly cream D, S, N, G **£6**

TRIO OF LINCOLNSHIRE CHEESES

Chef's chutney, crackers, grapes, celery G, D, SD, CE **£9**

— DESSERTS WITH — A HOT DRINK

All options include your choice of hot drink

SPICED APPLE & DATE CRUMBLE

Vanilla custard SD, G, E, D **£7**

RASPBERRY RIPPLE CHEESECAKE

Winter berry compote D, G £7

VANILLA CRÈME BRÛLÉE

Homemade shortbread D, E, G **£7**

We include a 10% discretionary service charge for all parties of 8 people or over. 100% of all service charges go directly to our teams.

ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

(f) (Share a snap of your experience using **#FoodDrinkRooms** for your chance to win monthly prizes



White Hart Hotel, Eatery & Coffee House