

# The White Hart

## Starters

<b>Curried Parsnip Soup</b> , crispy shallots, herb oil, focaccia GFIA/V	6.00
<b>Mixed Game Terrine</b> , duck breast & pistachio, blackberry, pickle shallot, black pudding GF	8.00
<b>Spiced Dressed Crab</b> , burnt grapefruit, crab spring roll GF/P	8.50
<b>Grilled Celeriac</b> , pickled beets, kale, goats cheese GF/V	7.00
<b>Smoked Haddock Fishcake</b> , braised leeks, hollandaise Espuma, leek ash P	7.50

## Sharing boards

<b>Garlic &amp; Thyme Stuffed Camembert</b> , onion marmalade, olive oil croute (Please allow 20 minutes) GFIA/V	16.00
<b>Antipasti</b> , olive tapenade, marinated artichokes, dried cherry tomatoes, balsamic onions, pitta GFIA/V	8.50 / 17.00
<b>Ramblers Board</b> , ham hock terrine, black pudding scotch egg, cured ham, sausage roll, onion marmalade, cornichons, crusty baguette	19.00

## Mains

<b>Cep Gnocchi</b> , artichokes, wild mushroom, cavolo nero, parmesan GF/V	14.00
<b>Plaice Meuniere</b> , pickled cucumber, lemon, brown shrimp butter, dauphinoise potatoes GFIA/P	17.00
<b>Roast Breast of Pheasant</b> , burnt onion, celeriac puree, fricassee, spinach, blackberry jus GF	15.00
<b>Tandoori Cod</b> , red lentil dhal, cauliflower puree, onion bhaji, golden raisins GFIA/P	17.50
<b>Soy Braised Beef</b> , garlic mash, pistachio glazed carrot, cavolo nero GF	17.50
<b>21oz Cote de Boeuf, (For 2)</b> truffle & parmesan fries, whole roasted garlic, French beans, peppercorn sauce GF	50.00

## House Classics

<b>8oz Rump Steak/ 8oz Sirloin</b> , portobello mushroom, slow roasted tomato, garlic & thyme chips GF	17.50/20.00
<b>Ham, Egg &amp; Chips</b> , roasted ham hock, soft duck egg, vanilla glazed pineapple, watercress & chips GF	13.50
<b>Ale Battered Cod</b> , hand cut chips, pea purée, caramelised lemon, tartare sauce GFIA/P	13.50
<b>Wild Boar &amp; Apple Burger</b> , crispy shallots, herb aioli, fries, horseradish & celeriac slaw GFIA	14.00
<b>Add? 'bbq pulled pork' – 'bacon' – 'cheddar' – 'blue cheese' - 'fried egg' – 'onion rings'</b> GFIA	1.50 / 1.00
<b>Caesar Salad</b> , gem lettuce, herb croutons, parmesan, Caesar dressing, poached egg GFIA/P	9.50

**Add chicken breast & crispy Parma ham 6.00**

## Sides

Peppercorn Sauce GF/V	2.50	Red Wine Jus GF/V	2.50	French Beans GF/V	2.50
House Salad GF/V	3.00	Vichy Carrots GF/V	3.00	Truffle Cauliflower Cheese V	3.00
Garlic & Parsley Butter GF/V	1.50	Garlic & Thyme Chips GF/V	3.75	Chive Mashed Potato GF/V	3.00

GF = gluten free GFIA = gluten free ingredients option available P = Pescatarian V = vegetarian

We cannot guarantee that our fryers do not contain gluten.

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.