

The White Hart Sunday Menu

Starters

Curried Parsnip Soup, parsnip crisps, herb oil, focaccia GFIA/V **6.00**

Pan Roasted Scallop, braised puy lentils, crispy chicken skin, buttered kale P **8.50**

Mixed Game Terrine, duck breast & pistachio, blackberry, pickle shallot, black pudding GFIA **8.00**

Pea & Gorgonzola Risotto, herb oil, pistachio crumble GF/V **7.50**

Garlic & Thyme Stuffed Camembert, onion marmalade, olive oil croute GFIA/V (Please allow 20 minutes) **16.00**

Ramblers Board, ham hock terrine, black pudding scotch egg, cured ham, ham hock sausage roll, piccalilli, cornichons, crusty baguette **19.00**

Antipasti, olive tapenade, marinated artichokes, dried cherry tomatoes, balsamic onions, pitta GFIA/V **8.50 / 17.00**

Mains

Roast Leg of Pork, yorkshire pudding and gravy GFIA **15.00**

Roast Striploin of Hampshire Beef, yorkshire pudding and gravy GFIA **16.50**

Roast Breast of Chicken, bread sauce, yorkshire pudding and gravy GFIA **14.00**

Whole Roasted Lemon & Sage Celeriac, yorkshire pudding and vegetarian gravy GFIA/V **12.50**

Our roasts are all served with roast potatoes and seasonal vegetables
Children's portions of the roast pork and roast beef are also available.

Caesar Salad, gem lettuce, herb croutons, parmesan, caesar dressing, poached egg GFIA/P **9.50**

*Add chicken breast & parma ham GF **6.00***

Cep Gnocchi, artichokes, wild mushroom, cavolo nero, parmesan GF/V **14.00**

Plaice Meuniere, pickled cucumber, lemon, brown shrimp butter, dauphinoise potatoes GFIA/P **£17.00**

Upham Ale Battered Cod, hand cut chips, pea purée, caramelised lemon, tartar sauce GFIA/P **13.50**

Pork & Chorizo Burger, crispy shallots, herb aioli, fries, horseradish & celeriac slaw GFIA **14.00**

*Add BBQ pulled pork or bacon GF / cheddar GF/V, fried egg GF/V or onion rings GFIA/V **1.50 / 1.00***

Desserts

Warm Chocolate Brownie, raspberry textures, raspberry sorbet v **6.50**

Bakewell Tart, Blackberry & pistachio bakewell, blackberry gel, pistachio praline, raspberry sorbet v **7.50**

Lemon Posset, meringues, frozen raspberries, lemon curd, caramelised chocolate GF/V **7.00**

Sticky Toffee Pudding, rum & date puree, toffee sauce, vanilla ice cream v **6.50**

Apple & Mixed Berry Crumble, oats & nuts, salted caramel cream v **6.00**

Cheese boards & a selection of ice creams available, just ask a member of the team

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

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.