

STARTERS

HOMEMADE SOUP OF THE DAY

Served with fresh breads [GFO, V]

5

GLAZED HONEY & MUSTARD
CHIPOLATA SAUSAGES

5.5

STICKY MAPLE-GLAZED
SWEETCORN RIBLETS

Served with smoked mayo [VE, GF]

6

WHIPPED TOMATO FOAM &
GREEN OLIVE TEPENADE

With ciabatta croutons [VE]

5.5

FRIED POTATO CAKES

*Served with tamarind gel, curried scraps and
pickled cucumber ketchup [VE]*

5.5

LEMON PEPPER FRIED
CHICKEN TENDERS

Served with garlic mayo

6.75

BAKED KING PRAWNS

*With garlic, rosemary and nduja butter, served with
sourdough dippers [GFO]*

6.75

TO FOLLOW...

MAINS

PARMESAN, RICOTTA &
MOZZARELLA MEATBALL LINGUINE

*With onion, garlic, nduja and a slow roasted beef
tomato sauce*

14

SWEET POTATO ROSTI WITH
TANDOORI BRASSICAS

*With crispy green lentils, vegetable pakora,
gunpowder spices and yoghurt [VE, GF]*

12.5

COBB SALAD

*Crisp salad greens, cherry tomatoes, smoked bacon,
hard boiled egg, avocado and scattered blue cheese
with a red wine vinaigrette*

9.95

Finish off your cobb salad with grilled chicken...

14

Starters

TO SHARE...

BAKED CAMEMBERT
WRAPPED IN PIZZA DOUGH

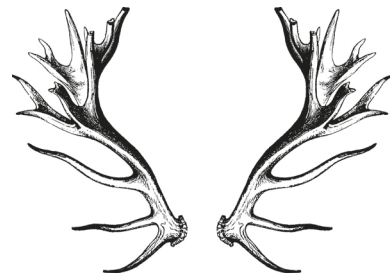
*Topped with honey, chilli roasted garlic and thyme,
served with bread chunks [V]*

13

ANTIPASTI SHARING BOARD

*A selection of cured meats, cheeses, grilled
artichokes with chutneys, chilli peppers. Served
with fresh breads [GFO]*

15



HOMEMADE PIE OF THE DAY

*Served with hand cut chips or buttery mash, seasonal
vegetables and beef gravy*

14.25

HOUSE BATTERED HADDOCK

*Served with hand cut chips, 'chip-shop' curry sauce, mushy
peas and charred lemon*

14.5

MOZZARELLA, SUN-DRIED TOMATO
& BASIL-STUFFED CHICKEN

*Wrapped in pancetta with tomato, spinach and
herb risotto*

13.95

CHYKN STIR-FRY, RICE NOODLES IN
A LIME SOY GLAZE

With wilted vegetables and toasted peanuts [VE]

12.95

KING PRAWN LINGUINE

*Plum tomato, roasted garlic and rocket.
Drizzled basil oil*

14.5

RAISED SPICED BROCCOLI PIE

*With Tikka Masala sauce and tamarind glazed vegetables
[VE]*

12.5

THE GRILL...

THE WHITE HART BURGER

Beef patty, crispy bacon, smoked cheddar, iceberg, beef tomato and relish. Served with a side of your choice
[VEO, GFO]

14

10oz RUMP STEAK 21

12oz RIBEYE STEAK 24

All served with garlic and herb grilled mushrooms, grilled tomato and your choice of two sides

Gluten-free options available

STONEBAKED PIZZAS

Our wedding guests have been enjoying our stonebaked pizzas for years. Due to their popularity, we now offer these in our restaurant.

DON'T FORGET TO ADD
YOUR SIDES...

• MARGHERITA •

Mozzarella, roasted garlic, fresh basil, balsamic and rocket, with a tomato sauce [GFO, VEO]

10

• PIG 'N' FIELD •

Ham, bacon, sausage, mozzarella and mushrooms, with a tomato sauce [GFO]

12

• HOLY PEPPERONI •

Sliced pepperoni, sriracha, mozzarella and rocket, with a tomato sauce [GFO]

12

• FARMHOUSE •

Chicken, bacon, mushroom, spinach and mozzarella, and a tomato sauce [GFO]

12

• TEXAN •

BBQ brisket, roasted red onion, sweetcorn, mozzarella and smoked cheeses, with a tomato sauce [GFO]

12

TO ACCOMPANY

Hand cut chips [VE, GF]

Chilli and honey fries [V, GF]

Parmesan and truffle fries [V, GF]

Buttered corn [VE, GF]

Garlic bread [Add cheese for £1 VEO]

Cheesy chips [VEO, GF]

Waffle fries [VE, GF]

Onion rings [VE]

Mixed salad with rapeseed, tahini and lemon dressing [VE, GF]

Tenderstem broccoli, chipotle and sesame dressing
[VE, GF]

3.5

• VEG PATCH •

Peppers, roasted carrot, vegan mozzarella, courgette, red onion and rocket, with a tomato sauce [GFO, VE]

12

• SANTORINI •

Parma ham, roast chicken, brie, mushrooms with a tomato sauce [GFO]

12

• JOHN O'GOATS •

Goats cheese, roasted red onion, black olives, parsley, balsamic glaze and a tomato sauce [GFO, V]

12

• MAKE YOUR OWN •

Make your own pizza on a sourdough base with cheese and tomato. [GFO, VEO]

12

*Spinach
Roasted peppers
Olives
Sausage
Bacon*

*Chicken
Courgette
Mushrooms
Tandoori chicken*

ADD EXTRAS TO YOUR PIZZA

GARLIC MAYO

BLUE CHEESE &
SPICY TOMATO

DIPPING SAUCES

£1 EACH

[Spice up your pizzas with fried chilli flakes or chilli oil]