

**2 Courses £17.00**  
**3 Courses £20.00**

The White Hart  
139 London Road  
Holybourne GU34 4EY  
0142087654  
hello@whitehartholybourne.com

## The White Hart

### Mother's Day

#### While You Decide

Chilli & Garlic Olives (V) - 3.00  
Focaccia, Olive Oil, Balsamic 4.00

**Free Glass of Fizz for  
Mum & Nan**

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#### Starters

Thai Fishcakes, Charred Lime, Sweet Chilli Sauce – 5.00  
Farmhouse Terrine, Chicken & Ham Hock, Tarragon Mayo, Malted Toast – 5.00  
Individual Baked Camembert, Rosemary Breadsticks, Apricot Chutney, (V) (GFO) – 6.00  
Beetroot Salad, West Country Goats Cheese, Candied Walnut, Mixed Leaves (V) (GFO) – 5.00  
Atlantic Prawn Cocktail, Marie Rose Sauce, Iceberg Lettuce, Avocado Emulsion, Malted Toast - 7.00 (£1  
Supplement)  
Broccoli & Stilton Soup, Honey Toasted Almonds, Focaccia Loaf (V) (GFO) – 6.00

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#### Mains

12-hour Slow Cooked Hampshire Beef (served medium rare), Roast Potatoes, Yorkshire pudding, Roast Parsnip  
Roast Baby Carrots, Broccoli, Spring Greens (GFO) – 14.00  
Pan Roast Chicken, Roast Potatoes, Yorkshire pudding, Roast Parsnip Roast Baby Carrots, Broccoli, Spring  
Greens (GFO) – 12.00  
Roast Hampshire Lamb, Roast Potatoes, Yorkshire pudding, Roast Parsnip Roast Baby Carrots, Broccoli, Spring  
Greens (GFO) – 14.00  
Vegetable Wellington, Roast Potatoes, Yorkshire pudding, Roast Parsnip Roast Baby Carrots, Broccoli, Spring  
Greens (GFO) (V) – 12.00  
Kids Roast Beef, Roasted Potatoes, Yorkshire pudding, Roast Parsnip Roast Baby Carrots, Broccoli, Spring  
Greens (GFO) (GFO) – 8.00  
Hampshire Reared Ribeye Steak, Triple Cooked Chips, Portobello Mushroom, Pickled Shallots, Watercress  
Salad, *Choose from Peppercorn Sauce or Garlic Butter* – 19.50 (£2 Supplement)  
Risotto Primavera with shallots, garlic, white wine, asparagus, garden peas (V) (GF) – 11.00  
Cod and Chips, Beer Battered Cod, Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce – 12.00  
Citrus Roasted Salmon New Potatoes, Artichokes, Baby Spinach, Chive Sauce (GF) – 14.00  
Katsu Curry, Panko Chicken or Tofu, Japanese style Curry Sauce, Stir Fried Vegetables, Egg Fried Brown Rice  
(VEO) – 12.00  
Plant Based Vegan Burger, Vegan Bap, Baby gem, French fries, house made pickled gherkin,  
Tomato Relish (VE) – 11.50  
Handmade Steak Burger, 100 % British Chuck, Brisket & Sirloin, Brioche Bun, Salad, French Fries,  
House Made Pickled Gherkin, Coleslaw – 11.50  
Classic Cheese & Bacon – 14.00  
Substitute Beef Burger For Chicken Breast? Fancy Another Topping? Just Ask. £1.50 Extra Per Topping

## Sides & Snacks

Seasonal veg (V) – 4.00 © Wilted spinach (V) – 4.00 © Side salad (V) – 4.00

Onion rings – 3.00 © Garlic bread (V) – 3.00 © Cheesy garlic bread – 4.00

Chunky chips – 4.50 © Skinny fries – 3.50

Add cheese for £1 extra © Go large for £1.00 extra

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## Puddings

Sicilian Lemon & Ricotta Cheesecake, Lemon curd, Winter Berry Coulis – 5.00

Mini Pavlova, Handmade Meringue, Chantilly Cream, Kiwi & Lime Preserve – 5.00

Triple Chocolate Brownie, Vanilla Ice Cream, Milk Chocolate Sauce (GF) – 5.00

Sticky Toffee Pudding, Vanilla Ice Cream, Honeycomb (GF) - 5.00

Dairy Ice Cream (GF) - 5.00

*Choose 3 scoops of ice cream from vanilla, chocolate, strawberry, mint choc chip*

Cheese Board - A Selection of British Cheeses, Biscuits, Apricot Chutney, Grapes (GFO) – 6.00

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## Tea & Coffee

Tea – 2.00 © Americano – 2.50 © Latte – 3.00 © Cappuccino – 2.80 © Flat White – 3.00 © Mocha –

3.00 © Hot Chocolate – 3.00 © Espresso – 2.50 © Double Espresso 4.00

## Liqueur Coffee

Made with the liqueur of your choice - 5.00

Irish with Jameson's whiskey © Irish cream with Baileys © French with brandy ©

Italian with Dissarano © Calypso with Tia Maria ©

Seville with Cointreau © Russian with Vodka © Skye with Drambuie © English coffee with Gin ©

Jamaican coffee with Rum

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