



Sunday Set Lunch

2 Courses for £17.00

3 Courses for £20.00

While You Decide

Chili & garlic marinated chaldikiki olives (V) – 3.00 ♦ Focaccia, Olive Oil & Balsamic Vinegar (V) – 4.00

Starters

Prawn & crayfish with mixed leaf salad, bloody Marie Rose sauce & toast (GFO) - 6.50

Panko breaded calamari with sweet chilli dipping sauce – 6.50

Chicken wings with BBQ or hot sauce – 6.00

Chestnut mushroom & thyme soup with focaccia bread (V) (GFO) – 6.00

Duck liver & roasted red pepper pâté, red onion chutney, grilled sour dough – 6.00

Garlic Breaded Mushrooms served with a rosemary aioli (V) – 5.50

Mains

Roast topside of beef with roast potatoes, Yorkshire pudding & seasonal vegetables (GFO) – 15.00

Roasted corn fed chicken supreme, stuffing, seasonal vegetables, and roast potatoes – 13.00

Root vegetable & nut roast, topped with apricot & goat's cheese, served with roast potatoes, Yorkshire pudding & seasonal vegetables (V) – 12.00

Kids roast, meat from today's roast dinner – 8.00

Proper fish pie, scallops, cod loin, salmon, smoked haddock, prawns, braised cabbage – 15.00

Skate wing, herb risotto, samphire, roasted tomatoes- 15.00

Lamb rump, potato fondant, heritage carrots, rosemary & red wine jus – 17.00

Roasted butternut squash risotto with pumpkin puree & sage (V) (GF) – 10.00

Superfood salad with quinoa, tenderstem broccoli, asparagus, avocado, pomegranate & beetroot hummus – 9.00

Add chicken breast – 4.00

Add sirloin steak – 5.00

Fresh battered cod with chunky chips, crushed minted peas & tartare sauce – 12.00

Cottage pie made from twice-cooked 12 hour braised beef topped with creamy mashed potato & served with braised greens (GF) – 12.00

White Hart Burger, brioche bun with salad, chunky chips, pickled gherkin & coleslaw – 11.00

Classic cheese & bacon – 13.50

Choose From 100% Wagyu beef, chicken breast or falafel burger (V)

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 (V) – 3.00 ♦ garlic bread (V) – 3.00 ♦ cheesy garlic bread – 4.00

Chunky chips – 3.50 ♦ Skinny fries – 3.00
Add cheese for £1 extra ♦ Go large for £1.00 extra

Puddings

Peanut butter & maple syrup cheesecake with pecan brittle – 6.00

Dark chocolate brownie, white chocolate mousse & milk chocolate ganache (GF) – 6.00

Mini Pavlova filled with Chantilly cream & Strawberries Served & dark fruit curd (GF) – 6.00

Sticky toffee pudding with sticky toffee sauce & vanilla ice cream (GF) – 6.00

Dairy ice cream (GF) – 6.00

Choose 3 scoops of ice cream from vanilla, chocolate, strawberry, mint choc chip or toffee fudge

Cheese Board - a selection of cheeses from local producers served with Quince jelly & biscuits (GFO) – 6.00

Tea & Coffee

Americano – 2.50 ♦ Latte – 3.00 ♦ Cappuccino – 2.80

Flat White – 3.00 ♦ Mocha – 2.50 ♦ 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 Courvoisier brandy ♦ Italian with
Dissarano ♦ Italian Classico with Amaretto ♦ Calypso with Tia Maria ♦ Seville with Cointreau ♦ Russian with
Vodka ♦ Skye with Drambuie ♦ English coffee with gin ♦ Jamaican coffee with rum