



Sample Dinner Menu

Starters

Homemade baby venison pie, baby vegetables, carrot puree 8*

Smoked haddock scotch egg, curried rice 8*

Classic prawn cocktail, buttered brown bread 7

Ham hock terrine, piccalilli, toast 6

Pear, walnut & stilton salad (V) 6

Soup of the day crusty bread (V) 5

Mains

8oz Fillet steak, triple cooked chips, roasted vine tomatoes 25**

8oz Ribeye steak, triple cooked chips, roasted vine tomatoes 20*

Roast loin of pork, dauphinoise potatoes, sauerkraut, cider sauce 16*

Gloucester Old Spot pork belly, mustard mash, savoy cabbage, cider sauce 15

Stone bass, lyonnaise potatoes, cavolo nero 14

Confit duck leg, dauphinoise potatoes, braised red cabbage, red wine sauce 14

Fillet of plaice, provinciale sauce, wilted spinach, chunky chips 14

Stuffed chicken breast, carrot & cavolo nero salad, paprika mash 13

The White Hart Inn burger, bacon, cheese, chips & chutney 13

Butternut squash & chick pea tagine, couscous (V) 11

Side orders 2-50

Triple cooked chips

Cauliflower cheese

Peas & carrots

Braised red cabbage

Mixed leaf salad

Peppercorn or Béarnaise sauce

Puddings

Cheese & biscuits, grapes, chutney 8*

Chocolate & walnut brownie, peanut caramel, banana ice cream 6

Warm lemon & gin cake, lemon sorbet 6

Apple & blackberry crumble, clotted cream 6

Vanilla rice pudding, raspberry compote 5

Raspberry, sherry & pistachio trifle 5

Nibbles

Bread & olives two - 4 four - 7

If you have any food allergens please speak to your server

** denotes a £5 supplementary charge for dinner, bed & breakfast guests

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