



THE
**WHITE HART
INN**

ESTD 1554

Starters

Smoked salmon, horseradish cream, capers	£9
Ham hock terrine, apple & Guinness chutney	£8
Classic prawn cocktail, bread	£8
Sun blushed tomato & feta tart (V)	£8
Soup of the day (V)	£6

Starter / Main

Chateaubriand (to share), fries, watercress	£60
7oz Fillet steak, fries, watercress	£27
8oz Ribeye steak, fries, watercress	£25
Pork belly, mash, cider sauce	£16
Half roast chicken, chips & coleslaw	£15
Whisky glazed Gloucester Old Spot ham, egg & chips	£14
Gloucester Old Spot sausage, mash, onion gravy	£14
Mushroom & truffle mac n cheese (V)	£14
Cauliflower & chickpea curry, coconut rice (Vg)	£14

Burgers – served with chips & chutney £14

Beef	
Buttermilk Chicken	
BBQ Pulled Pork	
Halloumi & hummus (V)	
Add cheddar, blue cheese, bacon, fried egg	£1.50

Side Orders £2.50

Chips	Peas & Broccoli
Rocket & Parmesan Salad	Crusty Bread

Sauces £2.50

Peppercorn
Blue Cheese
Bearnaise

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream	£7
Chocolate brownie, vanilla ice cream	£7
Lemon posset, raspberry coulis, shortbread biscuit	£7
Apple tarte tatin, salted caramel ice cream	£7
Rice pudding, strawberry jam	£7
Dolcetti gelato (3 scoops)	£6

*Chocolate, pistachio, salted caramel, lemon sorbet,
raspberry sorbet, spiced apple sorbet*

Cheeseboard

Lincolnshire Pacher, Oxford Blue, Bath Soft
Selection of biscuits, celery, grapes & chutney

Sandwiches

Served 12-3pm

Served on choice of white or brown bread

Fish Finger, tartar sauce

Ham & Tomato

Brie & bacon

BLT.

Halloumi, hummus & watercress (V)

Cheese & Pickle (V)

Prawn & Marie rose

£8

Upgrade with bowl of soup or chips £2

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. *If you have any food allergies or food intolerances, please ask a member of waiting staff about the ingredients in your meal before placing your order. Dinner, bed and breakfast guests have an allowance of £25 per person towards dinner*
Please note that a 10% discretionary gratuity is added to all tables



CHAMPAGNE

Joseph Perrier Cuvee Royale NV, France	£49
Fresh and elegant with a full, round body	
Veuve Clicquot Yellow Label NV, France	£59
A full, dry, rounded champagne of high quality	

SPARKLING

	20cl	75cl
Prosecco Brut, Chio, Italy		£25
Prosecco Rose Brut, Chio, Italy		£25
Prosecco, Tallero, Italy	£8	

WHITE WINES

	125ml	175ml	250ml	500ml	75cl
Pinot Grigio, Vivoli, Italy	£4.00	£5.75	£7.50	£14	£21
Sauvignon Blanc, Oyster Catcher, Chile	£4.00	£5.75	£7.50	£15	£21
Chenin Blanc, Tall Horse, South Africa	£4.25	£6.00	£7.75	£15	£22
Viognier, Pays D'oc, France	£4.25	£6.00	£7.75	£15	£22
Chardonnay, The Listening Station, Australia	£4.25	£6.00	£7.75	£15	£22
Sauvignon Blanc, Rongopai, New Zealand	£4.50	£6.50	£8.50	£17	£24
Sauvignon Blanc, Ropiteau, France					£22
Albarino, Vionta, Spain					£27
Gavi di Gavi, Fontanafredda, Italy					£29
Petis Chablis, Josselin, France					£32
Sauvignon Blanc, Cloudy Bay, New Zealand					£35

RED WINES

	125ml	175ml	250ml	500ml	75cl
Merlot, Oyster Catcher, Chile	£4.00	£5.75	£7.50	£15	£21
Pinotage, Tall Horse, South Africa	£4.25	£6.00	£7.75	£15	£22
Montepulciano, Il Caggio, Italy	£4.25	£6.00	£7.75	£15	£22
Malbec, Finca Flichman, Chile	£4.25	£6.00	£7.75	£15	£22
Pinot Noir, Montsable, France	£4.50	£6.50	£8.50	£16	£24
Tempranillo, Rioja Reserva, Solar Viejo, Spain	£5.00	£7.00	£9.00	£17	£26
Sangiovese, Gabbiano, Chianti Classico, Italy					£23
Tempranillo, Covila Rioja, Gran Reserva, Spain					£28
Fluerie, La Bonne Dame, Jean Tete, France					£31
Amarone della Valpolicella, Torre del Falasco, Italy					£36

ROSE

	125ml	175ml	250ml	500ml	75cl
White Zinfandel, Canyon Road, USA	£4.00	£5.75	£7.50	£14	£21
Pinotage Rose, Tall Horse, South Africa	£4.25	£6.00	£7.75	£15	£22
Provence Rose, Diamarine, France	£4.50	£6.50	£8.50	£16	£24

DESSERT

	50ml	50cl
Sauternes, Garonelles, France	£5.00	£30