

## - MENU -

## STARTERS

**LOBSTER BISQUE***Toasted sourdough*

£9

**HAM HOCK TERRINE***Piccalilli, toasted sourdough*

£8

**ROASTED BEETROOT TARTARE***Avocado, blackberries, walnuts (vg)*

£8

**SALT & PEPPER SQUID***Sweet chilli dip*

£8

**TEMPURA COD***Pickled red cabbage, curried mayonnaise*

£9

**CHEF'S SOUP***Crusty bread (vg)*

£6

## MAINS

**GLOUCESTER OLD SPOT PORK BELLY***Black pudding, fennel, fondant potato, braised leeks*

£18

**CONFIT DUCK LEG***Dauphinoise potatoes, braised red cabbage (gf)*

£18

**CIDER BATTERED COD***Chips, mushy peas, tartare sauce (gf)*

£19

**MACARONI CHEESE***Garlic bread (v)**add shredded ham hock*

£13

£1.50

**HALF ROAST CHICKEN***Chips, coleslaw*

£16

**VALE & HILLS SAUSAGES***Champ, onion gravy*

£15

**AUBERGINE STEAK***Vegan feta, pomegranate, beetroot (vg)*

£14

**MUSHROOM & GOATS CHEESE WELLINGTON***Ratatouille (v)*

£15

## FROM THE GRILL

*Choice of chunky chips or fries, rocket & parmesan salad***THE WHITE HART MIXED GRILL***Rump steak, gammon steak, lamb steak, sausage*

£29

**STEAK FRITES***Café de Paris butter*

£19

**8oz SIRLOIN STEAK**

£27

*Add peppercorn, blue cheese or bearnaise sauce*

£1 each

**VALE & HILLS BEEF BURGER**

£15

**BUTTERMILK CHICKEN BURGER***add cheese, blue cheese, bacon or fried egg*

£15

£1.50

**MOVING MOUNTAIN PLANT BASED****BURGER (vg)**

£15

*All burgers brioche style bun, red onion, lettuce, tomato, dill pickle, burger sauce, chunky chips or fries*

## TOM'S PIES

*Mashed potato, mushy peas & gravy***CHICKEN & WILD MUSHROOM**

£15

**STEAK & ALE**

£15

**MATURE CHEDDAR & ONION (v)**

£15

## SALADS

**GREEK SALAD***Vegan feta (vg)*

£7 / £14

**GLAZED GOATS CHEESE & BEETROOT***(v)*

£7 / £14

**WALDORF SALAD***Apple, celery, grapes, walnuts, stilton (v)*

£7 / £14

## SIDES

*Cauliflower cheese, Garlic bread, Truffle & parmesan chips, Braised leeks, Seasonal vegetables, Rocket & parmesan salad* £4 each

## PUDDINGS

**PANNA COTTA***Mixed berry compote*

£7

**TRIPLE CHOCOLATE BROWNIE***Chocolate sauce, Cotswold cream gelato (gf)*

£8

**STICKY TOFFEE PUDDING***Toffee sauce, Cotswold cream gelato (gf)*

£8

**ARTISAN CHEESES***Biscuits, chutney, celery & grapes*

£10

**RHUBARB CRUMBLE***Custard*

£7

**RED WINE POACHED PEAR**

£7

**DOLCETTI ICE CREAM & SORBET***Cotswold cream, Chocolate, Strawberry cream, Mocha, Mint Choc Chip, Rum & Raisin, Pistachio, Salted caramel, Lemon Sorbet, Mango Sorbet*

£2.50 per Scoop

*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. Please note that a 10% discretionary gratuity is added to all tables*

# - WINES -

## CHAMPAGNE

	37.5cl	75cl
Laurent Perrier Brut Rose NV		£90
Bollinger Special Cuvee NV	£39	£70
Moet & Chandon NV	£33	£60
Joseph Perrier Cuvee Royale NV		£55
Ayala Brut Majeur NV		£50

## SPARKLING

	20cl	75cl
Prosecco Rose, Madam Sass, Italy		£33
Prosecco Brut, Bellino, Italy		£30
Prosecco, Il Caggio, Italy	£10	

## WHITE WINES

	125ml	175ml	250ml	375ml	75cl
Pinot Grigio, Prospetti, Italy	£4.50	£6.25	£8.50	£13	£25
Chardonnay, Sotherton Estate, South Eastern Australia	£4.50	£6.25	£8.50	£13	£26
Sauvignon Blanc, Bouchon Reserva, Chile	£4.75	£6.50	£8.75	£14	£27
Chenin Blanc, Boschendal Pavillion, South Africa	£5.50	£7.25	£9.50	£14	£28
Sauvignon Blanc, Black Cottage, Marlborough, New Zealand	£6.00	£7.75	£10.00	£15	£29
Albarino, Vionta, Rias Baixas, Spain					£34
Sauvignon Blanc, Sancerre, Langlois, Loire Valley, France					£35
Cortese, Gavi di Gavi, Fontanafredda, Piedmont, Italy					£38
Chardonnay, Chablis, Oliver Trincon, Burgundy, France					£40
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand					£44

## RED WINES

	125ml	175ml	250ml	375ml	75cl
Shiraz, Sotherton Estate, South Eastern Australia	£4.50	£6.25	£8.50	£13	£25
Merlot, Maison Bosquet, France	£4.50	£6.25	£8.50	£13	£26
Malbec, 7 Fires, Chile	£4.75	£6.50	£8.75	£14	£27
Tempranillo, Solar Viejo, Rioja, Spain	£5.50	£7.25	£9.50	£14	£28
Pinot Noir, Sensas, France	£6.00	£7.75	£10.00	£15	£29
Pinotage, MAN Family Estates, Western Cape, South Africa					£28
Sangiovese, Gabbiano, Chianti Classico Riserva, Italy					£31
Gamay, Le Quartier du Cru Beaujolais Fleurie, France					£32
Corvina, Torre del Falasco, Valpolicella Metodo Ripasso, Italy					£34
Shiraz, The Butchers Block, Barossa, Australia					£35
Tempranillo, Covila Gran Reserva, Rioja, Spain					£36
Sangiovese/Cab Sav/Merlot, Fertuna Pactio, Tuscany, Italy					£37
Grenache/Syrah/Mourvedre, Trescoy de Lavau, Chateauneuf-du-Pape, France					£40
Cabernet Sauvignon, Legende, Pauillac, France					£47
Merlot, Chateau la Fleur de Bouard, Lalande de Pomerol, France					£50

## ROSE

	125ml	175ml	250ml	375ml	75cl
White Zinfandel, Canyon Road, USA	£4.25	£6.00	£8.25	£12	£24
Pinot Grigio Rose, Ca' Del Lago, Italy	£4.50	£6.25	£8.50	£13	£25
Provence Rose, La Promenade, France	£6.00	£7.75	£10.00	£15	£30
Whispering Angel, Cotes de Provence, France					£40

## DESSERT

	50ml	375ml
Semillon/Sav Blanc/Muscadelle, Garonelles, Sauternes, France	£5.00	£37

