

THE
WHITE HART
INN

ESTD 1554

APERITIFS
Aperol Spritz £10
Mimosa £10

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Negroni £10
Kir Royale £10

SPRING MENU

(Served 12:00–15:00 & 17:00–21:00)

STARTERS

- Coln Valley smoked salmon, horseradish cream, rye bread – £12
- Prawn & crayfish cocktail, bread & butter – £10
- Chicken liver & brandy parfait, caramelised onion chutney, sourdough – £9
- Deep-fried goat's cheese, honey & walnuts (v) – £8
- Soup of the day, sourdough (vg) – £7

SALADS

- Coronation chicken – £8 / £15
- Tuna Niçoise – £8 / £15
- Avocado Caprese – £8 / £15

MAINS

- Braised lamb shoulder shepherd's pie, tenderstem broccoli, lamb gravy – £24
- Gloucester Old Spot pork chop, dauphinoise potatoes, cider sauce – £23
- Hawkstone cider-battered cod, skin-on fries, mushy peas, tartare sauce, charred lemon (gf) – £20
- The White Hart Inn burger – smoked sweetcure streaky bacon, smoked cheddar, brioche bun, burger sauce, lettuce, tomato, red onion, gherkin, skin-on fries – £19
- Chicken supreme, mashed potato, wild mushroom sauce – £18
- Salmon, cod & prawn fish pie, buttered peas – £17
- Chargrilled aubergine steak, romesco sauce, skin-on fries (vg) – £16
- Wild mushroom risotto, rocket, truffle oil (vg) – £15

STEAKS

- 10oz Sirloin – £30
 - 8oz Ribeye – £28
 - Steak Frites – £23
- All steaks served with skin-on fries and a rocket & Parmesan salad.
Sauces – £2 each
Peppercorn | Blue cheese | Béarnaise | Mushroom | Chimichurri

SIDES – £4 EACH

- | Truffle & Parmesan skin-on fries | Buttered new potatoes | Trio of vegetables | Buttered peas | Roasted carrots | Rocket & Parmesan salad | Sourdough bread & salted butter

DESSERTS

- Bread & butter pudding, Cointreau custard – £9
- Chocolate brownie, chocolate sauce, Cotswold cream gelato (gf) – £9
- Biscoff cheesecake (vg) – £9
- The White Hart Sundae – Cotswold cream, chocolate & salted caramel gelato, toffee sauce, whipped cream, Maraschino cherry – £9
- Lemon posset, shortbread biscuits – £9
- Dolcetti Gelato – £2.50 per scoop
- Cotswold cream | Chocolate | Salted caramel | Mint choc chip | Rum & raisin | Pistachio | Strawberry cream | Mocha | Lemon sorbet | Raspberry sorbet | Mango sorbet
- The White Hart Inn cheeseboard – biscuits, chutney, grapes, celery – £10

Key: GF: Gluten-Free | VE: Vegan | DF: Dairy-Free

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or intolerances please ask a member of waiting staff about the ingredients in your meal before ordering.

Please note that a 12.5% discretionary gratuity is added to all tables and distributed amongst your hosts.

whitehartwinchcombe.co.uk

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CHAMPAGNE & WINES

CHAMPAGNE	37.5cl	75cl	
Laurent Perrier Brut Rose NV		£95	
Bollinger Special Cuvee NV	£45	£80	
Moet & Chandon NV	£35	£65	
Joseph Perrier Cuvee Royale NV		£60	
Ayala Brut Majeur NV		£50	
SPARKLING	20cl	75cl	
Prosecco Rosé, Rivani, Italy		£35	
Prosecco Brut, Bellino, Italy		£33	
Prosecco, Mosaica, Italy	£11		
WHITE	125ml	175ml	75cl
Chardonnay, Dry River, Australia	£5	£7	£27
Sauvignon Blanc/Vermentino, Monsieur La Barbe, France	£5	£7	£27
Vermentino, Zagare, Sicily, Italy	£6	£8	£28
Pinot Grigio, Ca' Luca, Veneto, Italy	£6	£8	£28
Sauvignon Blanc, Southern Lights, Marlborough, NZ	£7	£9	£29
Albariño, Vionta, Rías Baixas, Spain			£35
Sauvignon Blanc, Sancerre, Langlois, Loire Valley, France			£39
Cortese, Gavi di Gavi, Fontanafredda, Piedmont, Italy			£40
Chardonnay, Chablis, Olivier Tricon, Burgundy, France			£45
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ			£49
RED	125ml	175ml	75cl
Merlot/Mourvèdre, Monsieur La Barbe, France	£5	£7	£27
Malbec, Valcheta, Mendoza, Argentina	£6	£8	£28
Sangiovese/Primitivo, Via Mare, Famiglia Cielo, Puglia, Italy	£6	£8	£28
Syrah/Grenache, Réserve de-Fleur, Côtes du Rhône, France	£6	£8	£28
Cabernet Sauvignon, Aromo, Maule Valley, Chile	£7	£9	£29
Sangiovese, Gabbiano, Chianti Classico Riserva, Italy			£33
Gamay, Le Quartier du Cru, Beaujolais Fleurie, France			£35
Corvina, Torre del Falasco, Valpolicella Método Ripasso, Italy			£37
Shiraz, The Butcher's Block, Barossa, Australia			£39
Tempranillo, Covila Gran Reserva, Rioja, Spain			£39
Sangiovese/Cabernet Sauvignon/Merlot, Fertuna Pactio, Tuscany, Italy			£40
Grenache/Syrah/Mourvèdre, Trescoy de Lavau, Châteauneuf-du-Pape, France			£45
Cabernet Sauvignon, Légende, Pauillac, France			£49
Merlot, Château La Fleur de Boüard, Lalande de Pomerol, France			£50
ROSÉ	125ml	175ml	75cl
White Zinfandel, Canyon Road, USA	£5	£7	£27
Pinot Grigio Rosé, Ca' Del Lago, Italy	£6	£8	£28
Provence Rosé, La Promenade, France	£7	£9	£29
Whispering Angel, Côtes de Provence, France			£40
DESSERT WINE	50ml	375ml	
Sémillon/Sauvignon Blanc/Muscadelle, Garonelles, Sauternes, France	£5	£37	