



WHILST YOU DECIDE

Breadboard with Balsamic vinegar, olive oil, marinated olives and caramelised onion butter **£5.50**

STARTERS

Seasonal soup, griddled bread *v gfia* **£6.50**

Panko prawns and squid, garlic mayonnaise **£9**

Tempura battered soft shell crab with dressed salad and thousand island dressing **£9.75**

Devilled whitebait with tartare sauce **£7.50**

Black pudding and pork scotch egg, crackling and piccalilli **£8.50**

Twice baked cheddar and chive soufflé **£8.50**

OUR SUNDAY BEST

White Hart trio – Sirloin of beef, Orchard farm pork and half roasted corn fed Cotswold chicken **£25**

Roasted rare sirloin of beef **£18.50**

Orchard farm pork loin with crackling **£14.50**

Roasted leg of English lamb **£17**

½ roasted corn fed free range Cotswold chicken **£15.50**

Halloumi and cashew nut roast *v* **£12.50**

All our roasts are served with roasted potatoes, cauliflower cheese, Yorkshire pudding, gravy and a selection of family service seasonal vegetables

MAINS

Upham ale battered cod, triple cooked chips, pea puree and tartare sauce **£14 gfia**

Tempura battered 'tofish' triple cooked chips, pea puree and vegan tartar sauce **£12.50**

Home roasted ham, brace of duck eggs and triple cooked chips **£13.50 gfia**

Beef or southern fried chicken burger, bacon, cheese, fries, coleslaw and onion rings **£15.50 gfia**

Fresh Devon crab linguine, hint of chilli, cherry tomatoes and rocket **£15**

Fillet of chalk stream trout, sautéed new potatoes, asparagus & hollandaise sauce **£18.50**

Please bear with us when busy as all of our food is cooked fresh to order.

If you suffer from any allergies, please inform a team member before placing your order. Please be aware that our food is prepared and cooked in a kitchen where allergens are present.

Homemade desserts

Orange brioche bread and butter pudding, ice cream or custard **£7.50**

Mixed berries & apple crumble, homemade custard **£7.50**

Sticky toffee pudding, toffee sauce and ice cream **gfia/df £7**

Salted caramel and peanut tart, chocolate ganache & salted caramel ice cream **£7.50**

Strawberry cheesecake, vanilla ice cream **ef £7.50**

Chocolate brownie, blood orange sorbet **gfia £7.50**

Fresh fruit pavola **£7**

Raspberry tart, lemon sorbet & meringue **£7.50**

Ice cream and sorbets £2 per scoop

Chocolate, vanilla, salted caramel, strawberry, mint choc chip, Jaffacake

Blood orange, raspberry, lemon

Local cheeses

3-cheese board £8

5-cheese board £10

Both served with a selection of crackers, grapes and chutney

Port

William Pickering Port £5.00 St James' Finest Reserve Port £6.50

Dessert Wines

Muscat de Beaumes-de-Venise, Vin Doux Naturel, Domaine de Durban 125ml £7

Chateau Partarrieu Satuternes 2014 125ml £10.50

Hot Drinks

Americano £2.20 Hot Chocolate £2.50 Latte £2.50 Cappuccino £2.50

Espresso £1.80 Double Espresso £2.20 Variety of Teas from £2.20

Deluxe Hot Chocolate £3.50 *Marshmallows and Cream*

Baileys Hot Chocolate £5.50

Liqueur Coffee £6.00

Jameson, Baileys, Amaretto, Courvoisier, Cointreau, Tia Maria.

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