

T H E
WHITE
HART



Lifestyle Choices Spring Menu

To Share

Olives **£3.50 V**

Home baked Fougasse - a leaf shaped garlic bread with sea salt **V £4** Add cheese **£5 V**

Whole baked camembert with rosemary and garlic served with griddled breads **£13.50 gfia V**

Sharing platter – Cured meats, chorizo, Scotch egg, panko prawns & squid, olives, griddled breads & dips **£18.95**

Starters

Soup of the day with griddled sour dough **£6.50 gfia**

Twice baked goats cheese and beetroot soufflé **£8.50 gfia V**

Devilled whitebait with tartare sauce **£8.50**

Pork and black pudding scotch egg with piccalilli **£8.50**

Fresh English asparagus spears, crispy hens egg and hollandaise sauce **£8.50** add smoked salmon **£5 gfia**

Smoked mackerel rillettes on garlic crostini with a citrus dressing **£6.50 gfia**

Smoked haddock and chalk stream trout fishcake, poached egg and hollandaise with spinach and samphire **£9**

Mains

Pork medallions glazed with stilton, wild mushroom port reduction, Lyonnaise potatoes and wilted greens **£18.95 gfia**

Sizzling fajitas with home-made salsa, guacamole, grated cheese and sour cream **V gfia**

Chicken breast **£14.50** Rump steak **£18.95** Marinated tofu **£13.50**

Pan fried duck breast with a black cherry sauce, served with violetta potatoes & seasonal vegetables **£22.50 gfia**

8 oz. 28 day dry aged Hampshire rib eye steak, triple cooked chips, roasted tomato, field mushroom with a rocket and parmesan salad **£26.00 gfia**

Add Béarnaise, peppercorn or red wine and mushroom sauce £2.50 Add 3 king prawns £6

16oz 28 day dry aged Hampshire rump steak, triple cooked chips, roasted tomato, field mushroom with a rocket and parmesan salad **£26.00 gfia**

Add Béarnaise, peppercorn or red wine and mushroom sauce £2.50 Add 3 king prawns £6

Whole roasted plaice on samphire, spinach and violetta potatoes with a crayfish and lemon butter sauce **£18.50 gfia**

Siyani's Caribbean chicken curry with rice and naan bread **£16.50 gfia**

Roast cauliflower steak, saag aloo, korma sauce with onion bhaji crumb and rice **£15 (vegan)**

Asparagus and pea risotto, topped with rocket and roast cherry tomatoes **£14 gfia (vegan)**

Buddha bowl salad - chopped Mediterranean salad, quinoa with zesty lime dressing **V gfia £9.95**

Add chicken breast £6 smoked salmon £5 halloumi £4 marinated tofu £4

Fresh crab Tagliatelle with a hint of chilli, cherry tomato and rocket **£16.50**

gfia – gluten free ingredients option available V – vegetarian df – dairy free ef – egg free

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.



Pub Classics

Homemade pie of the day, triple cooked chips and seasonal greens **£15.50 gfa**

Beer battered cod, triple cooked chips, minted pea puree and homemade tartare sauce **£9.95/£15 gfa**

Tempura battered "Tofish", triple cooked chips, minted pea puree and egg free tartare sauce **£12.50 gfa V**

Chargrilled steak burger, southern fried chicken burger or cashew coated halloumi burger **£12.95**

Add: cheese £2, bacon £2, chorizo £3, fried egg £1, brie and onion chutney £3

All served in a brioche roll with mayo, lettuce, tomato and dill pickle and French fries

What's on at The White Hart

Ladies who lunch – Every Wednesday and Friday.

2-4-1 Cocktails – Every Friday from 5pm till 7pm.

Themed Tuesday – Fish & Chips and a drink for just £15 every Tuesday for the whole of July! Available from
12pm-9pm

National afternoon tea week – Enjoy a delicious Afternoon tea at The White Hart with 25% off all week!

Live music - First Friday of every month.

Follow our social media accounts @hartoverton on Instagram and twitter and The White Hart, Overton on
Facebook

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