

THE WHITE HART



Monday – Saturday 12pm-5pm

To Share

Olives **V £3.50**

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

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

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

Starters

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

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

Twice cooked goats cheese and beetroot soufflé **V £8.50** add side salad **£3**

Panko king prawns with aioli **£8.50**

Smoked mackerel rillettes, garlic croutons, salad garnish & horseradish cream **£7**

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

Flatbread Wraps

Morrocan lamb flatbread, chilli sauce with fries **£12**

Cajun chicken flatbread, mixed peppers and onions, salad leaves and fries **£12**

'Philly' cheese steak and mushroom flatbread served with fries **£12**

Fish finger flat bread, with lettuce, tomato, gherkin, tartare sauce and fries **£10**

Lamb Kofta with salad and Tzatziki in warm flat bread, Garlic Mayo and Fries **£10**

gf/df/ef wraps available

Lighter lunches

Chicken Caesar salad with parmesan and anchovies **£12 gfia**

Smoked haddock and Chalk Stream trout fishcake, poached egg, hollandaise, spinach and samphire **£9.95/£16.95**

Roast vegetable pissaladière with goat cheese and pesto **£10**

Eggs Benedict - ham, poached eggs and hollandaise on toasted sour dough **£8.50 gfia**

Eggs Royale - Smoked Chalk Stream trout, poached eggs and hollandaise on toasted sour dough **£9 gfia**

Buddha bowl salad (chopped Mediterranean salad, quinoa with zesty lime dressing) **V gfia £9.95** add chicken breast **£6**
smoked salmon **£5** halloumi **£4**

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.



Mains

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

Chicken breast **£14.50** rump steak **£18.95** halloumi **£13.50**

16oz 28 day dry aged Hampshire rump steak with triple cooked chips, roasted tomato and field mushroom with a rocket and parmesan salad **£26 gfa** **Béarnaise, peppercorn or red wine and mushroom sauce £2** Add 3 king prawns **£6.00**

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

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

Tempura battered "Tofish" with triple cooked chips, minted pea puree and vegan tartar sauce (Vegan) **£12.50**

Fresh crab Linguine, with a hint of Chilli, Cherry Tomatoes and Rocket **£16.50**

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 tartar sauce **£9.95/£15 gfa**

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

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

All served in a brioche roll with mayo, lettuce, tomato and dill pickle **gfa** Add: cheese **£2**, bacon **£2**, egg **£1**, brie and onion chutney **£2.50**

What's on at The White Hart

Ladies who lunch – Every Wednesday and Friday.

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

Themed Tuesday – Fish & Chip plus 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 each month. Give us a like on Facebook to be kept up to date with who is
playing.

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