

# White Hart

## Menu

### STARTERS & SMALL PLATES

**Hummus & Flatbread (vg)** (Warm flatbreads with chickpea hummus) **4.50**

**Garlic Bread & Olives (v)** (Warm garlic and herb bread, served with mixed olives) **5.00**

**Battered Calamari** (Deep fried battered squid rings, served with lemon, salad and tartar sauce) **5.50**

**Homemade Chicken Fingers** (Mini chicken fillets escalopes served with mixed leaf salad and a cherry tomato bruschetta) **6.50**

**Chicken Liver Pâté** **6.00**

(Served with toast, salad and chutney)

**The Leprechaun's Stew** (Chunks of Beef slow-cooked in a Guinness Gravy, served with toasted bread and butter) **8.50**

### ITALIAN CORNER

**The Farmer's Pot** (Gnocchi pasta in a creamy cheese sauce, topped with Italian Prosciutto, Blue Stilton and walnuts) **8.50**

**Homemade Lasagne alla Bolognese** (Three layers of lasagne filled with mozzarella, parmesan cheese, rich beef ragu and béchamel) **7.50** *Add a side - 2.50*

**Mushroom Tagliatelle (v)** (Bronze die Tagliatelle pasta with wild porcini and chestnut mushrooms and flaked almonds sprinkle) **9.50**

**Beef Tagliata with Wild Rocket and Parmesan Salad (Steak Salad)**

(Sliced matured Sirloin steak on a bed of wild rocket and mixed leaf salad with cherry tomatoes, shaved Parmesan cheese and drops of Balsamic vinegar glaze)

**14.50**

(Best served: Medium rare / Medium)

### BURGERS

**All our burgers are served with chips, salad and coleslaw**

**White Hart Beef Burger** (Homemade 8oz beef patty, bacon, smoked Applewood cheddar, tomato, baby spinach, mayo, pickles, burger sauce, served in a brioche bun) **10.50**

**Buttermilk Fried Chicken Burger** (Buttermilk & cajun fried chicken, lettuce, BBQ sauce, mayo, fresh tomato, served in a ciabatta bun) **9.50**

**Portobello Mushroom Burger (v)** (Portobello mushroom, Halloumi cheese, mayo, lettuce, tomato and avocado relish, served in a brioche bun) **9.00**

*Add Blue Stilton / Bacon / Onion rings - 1.00*

*Add BBQ slow roasted Pulled pork - 2.50*

### PIES & PUB GRUB

**Steak & Ale Pie (12.7oz)** (Chunks of British Beef cooked in a rich dark Ale Gravy surrounded in a traditional Shortcrust Pastry, served with Mash, garden Peas and gravy) **12.50**

**Chicken, Ham and Leek Pie (12.7 oz)** (Tender chunks of Chicken and Gammon cooked in a Creamy Leek Sauce surrounded in a traditional Shortcrust Pastry, served with Mash, garden Peas and gravy) **12.50**

**Traditional Fish & Chips** (Ale battered cod fillets, served with chips, mushy peas, side salad and tartare sauce) **11.50**

**Sirloin Steak** (8 oz matured Sirloin steak served with chips, salad, cherry tomatoes and mushrooms) **15.00**

*Add: Blue Cheese Sauce 1.00 ; Peppercorn Sauce 1.50*

**Gammon & Eggs** (Cider Roasted Gammon served with two free range fried eggs, chips and side salad) **8.50**

### PANINI (Served from 12:00 to 15:00)

**All served with Side Salad and Balsamic Dressing**

**Bacon • Lettuce • Tomato**

(Smoked Bacon, Mayo, Lettuce, Tomatoes) **6.00**

**Chicken Caesar** (Grilled Chicken Breast, Lettuce, Caesar Dressing, Shaved Parmesan cheese, Cherry Tomatoes) **7.00**

**Ham & Cheshire Cheese**

(Ham, Melted Cheshire Cheese, Mixed Leaf Salad) **6.50**

**Garlic Mushroom, Feta & Avocado (v)** (Garlic Mushrooms, Mayo, Smashed Avocado and Feta Cheese) **6.50**

*Add Cheddar Cheese / Blue Stilton / Bacon - 1.00*

*Add Side of Chips 2.00*

### REFRESHING SALADS

**Chicken Caesar Salad** (Lettuce, croutons, shaved Parmesan cheese, creamy Caesar dressing, grilled chicken breast fillet, black pepper) **8.50**

**Avocado & Quinoa Salad (vg)** (Avocado, cucumbers, tomatoes, mixed leaf salad, quinoa, superseeds, olive oil, lime juice) **7.50**

**Greek Salad (v)** (Tomatoes, cucumbers, olives, mixed peppers, onions, mixed leaf salad, Feta cheese, olive oil, oregano) **7.50**

### SIDES (3.00)

**Chips / Cajun Chips / Lemon & Pepper Chips (vg)**

**Garlic Bread (v)**

**Onion Rings (v)**

**Side Salad (vg)**

*Add Cheese - 1.00*

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. **If you have a food allergy or intolerance please let us know in advance.** Fish dishes may contain bones. All weights are approximate when uncooked.

Written allergy information is available upon request.