



Sunday Lunch

Starters

Homemade Soup of the Day ✓ Served with locally baked bread & butter.

Breaded Brie ✓ Fresh Brie coated in homemade breadcrumbs, deep fried & served warm & gooey with cranberry sauce and dressed leaves.

Classic Prawn Cocktail Succulent prawns in a homemade Marie Rose sauce served with brown bread & butter.

Devilled Whitebait These tasty little morsels are deep fried then seasoned with a homemade mixture of chilli flakes, parsley & Cajun spice.

Thai Crab Cakes Served with a sweet chilli dip.

Main Courses

Roasted Chicken With homemade Yorkshire Pudding, roast potatoes and parsnips, stuffing, fresh vegetables & gravy.

Roasted Topside of English Beef With homemade Yorkshire Pudding, roast potatoes and parsnips, stuffing, fresh vegetables & gravy.

Roasted Leg of English Lamb With homemade Yorkshire Pudding, roast potatoes and parsnips, stuffing, fresh vegetables & gravy.

Roasted Pork Loin With apple sauce, homemade Yorkshire Pudding, crackling, stuffing, roast potatoes and parsnips, fresh vegetables & gravy.

Vegetarian Nut Roast ✓ With homemade Yorkshire Pudding, roast potatoes and parsnips, stuffing, fresh vegetables & gravy.

Smoked Haddock & Prawn Gratin Cooked with leeks, cream & new potatoes. Finished with a herb & parmesan crust.

White Hart 8oz Bacon & Cheese Beef Burger cooked to your liking served in a brioche bun with homemade onion rings, spicy tomato relish, and skinny fries or chunky chips on the side.

Scampi Served with chips, salad and our own Tartare sauce.

Roasted Red Pepper Lasagne ✓ served with stone baked style garlic bread and dressed leaves.

Level Best Beer Battered Cod Served with chunky chips and our own Tartare sauce.

Desserts

Our Dan's Chocolate Brownie served with vanilla or pistachio ice cream.

Passion Fruit Cheesecake served with vanilla ice cream.

Vanilla & Strawberry Panna cotta topped with a fruit coulis.

Eton Mess crushed meringue, fruits of the forest and whipped cream.

Gooseberry Tart served with a quenelle of whipped cream or vanilla ice cream.

Coconut Crème Caramel a gluten and lactose free dessert made with coconut milk.

Northiam Dairy Ice Cream vanilla, chocolate, strawberry, pistachio, rum & raisin, honeycomb, coffee.

Sorbet lemon or mango.

One Course £11.95 Two Courses £15.95 Three Courses £19.95

Children's Menu, Cheeseboard & Hot Drinks are all on the other side!

Allergens: If you require information about allergens contained in the food we serve, please ask a member of staff.

