

Senior Citizen's & Big Kid's Menu

1 Course – 14.00 2 Courses - £18.00 3 Course - £22.00

Our Starters

Homemade Soup Of The Day, With toasted ciabatta

Stilton & Bacon Chestnut Mushrooms, Finished with herb breadcrumbs

Salt & Pepper Squid, Chilli & coriander, soy & honey dressing sauce

Kalamata Olives, Marinated with garlic and rosemary VE/GF

Toasted Garlic Bread V – Mozzarella (£1.50 Supplement)



THE WHITE HART

Our Mains

Breaded Wholetail Scampi, seasoned fries, garden peas, homemade tartar sauce

Smoked Haddock Gratin, local smoked haddock, leeks, cream, cheese & a herb crust

Honey Roasted Ham, served with seasoned fries & two free range eggs GF

Lambs Liver, in a chorizo, onion & red pepper sauce served with creamy mash

Chefs Roast Of The Day, roast potatoes, fresh vegetables, yorkshire pudding & homemade stock gravy

Pot Roasted Pork Belly, braised red cabbage, creamy mash, crackling, served with stock gravy & apple sauce

Roasted Beetroot Risotto, topped with truffle oil & parmesan cheese (V/VE)



Sides

Fries £4.50

Cheesy fries £5.00

Truffle & Parmesan fries £6.50

Tenderstem Broccoli £3.95

Braised Red Cabbage £3.95



Our Desserts

Homemade Chocolate Brownie, Salted Caramel sauce & vanilla ice cream GF

Apple & Blackberry Crumble, Custard, or ice cream

Steamed Plum Pudding, Custard, or ice cream

Jubilee Sundae, Black cherries, vanilla ice cream, pancake & fresh scream

Mango Sorbet, Topped with frozen grapes GF/DF/VE

Ice Cream, *Clotted Cream Vanilla, Salted Caramel, Chocolate*



Please inform a member of staff of any allergies. Although we offer allergen free alternatives, we do have a shared production area and therefore may contain traces of Gluten and other allergies.

Please Note: A 10% Discretionary Service Charge Will Be Added to Your Final Bill

We also offer daily specials, so make sure to check what these are with your waiter!

