

STARTERS

King Prawn Cocktail

Served on mixed salad, Marie rose sauce & toasted ciabatta

Greek Salad V

Cucumber, tomatoes, olives, oregano, crumbled feta & Mint, served with a grilled pitta bread

Panko Breaded Calamari

With chilli, lime, soy dressing & pickled pink ginger

Kalamata Olives GF

Marinated with garlic and rosemary

Homemade Guacamole VE upon request

With tortilla chips & mozzarella

Toasted Garlic Bread

Mozzarella

KIDS MENU 1 Course £8.00

2 Course £12.00

Local Sausages, Chips & Beans, or peas

(Vegetarian Sausages Available V)

Fried Calamari Rings, Chips &

Beans or Peas

Breaded Scampi, Chips & Beans or Peas

Macaroni Cheese V

Kids Roast Lunch Choose From:

- Pork
- Chicken
- Local Sausages

ROASTS & MAINS

1 Course - £18.00

2 Course - £24.00

3 Course - £30.00 Inc a Filter coffee or tea

Mixed Roasts available (£3 Supplement)

Slow Cooked Belly Pork

With apple & herb stuffing, roast potatoes, fresh vegetables, stock gravy & Yorkshire pudding & crackling

Roast Sirloin of Beef

With roast potatoes, fresh vegetables, stock gravy & Yorkshire pudding

Roast Chicken

Stuffed with rosemary, onion & sausage meat stuffing, roast potatoes, fresh vegetables, stock gravy & Yorkshire pudding

Roasted Butternut Squash V

Sage & onion stuffing roast potatoes, fresh vegetables, and vegetarian gravy

Wholetail Breaded Scampi

With homemade tartar sauce, fries, peas & a lemon wedge

White Hart Seafood Salad GF

Smoked salmon, king prawn & crayfish with house salad, Marie rose sauce & Minted new potatoes

Macaroni N' Cheese V

Creamy macaroni cheese with roasted Romano peppers, fresh oregano & mozzarella cheese

Smoked Chicken & Chorizo Salad £18.50

Served on a house salad, sundried tomato dressing & rosemary croutons

DESSERTS

Homemade Chocolate Brownie GF

With salted caramel ice cream and chocolate sauce

Apple & Raspberry Crumble

With Vanilla Ice cream or Custard

Homemade amaretto Bread & Butter Pudding

With creamy custard

Eton Mess Ice Cream Sundae GF

Vanilla ice cream with homemade strawberry syrup, crushed meringue, whipped cream & fresh strawberries

Ice Cream

Clotted Cream Vanilla/Salted Caramel/
Black cherry & amaretti

Raspberry Sorbet GF/VE/DF

With Frozen Grapes

Coastal Cheddar Cheese & Biscuits

With red onion chutney & grapes

PLEASE ASK ABOUT OUR HOT BEVERAGES

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