



The White Hart Royal Hotel and Eatery

❖ ROOM SERVICE ❖

Room service is available from 11.30am until 9.30pm
Cold sandwiches available after 9.30pm
A £3.00 tray charge will apply

❖ STARTERS ❖

Soup of the season [G, D] £5

*Local foraged wild garlic & nettle arancini,
spiced carrot purée, rocket & Parmesan [Ce, D, E, G, S] £7*

*House cured salmon gravadlax, beetroot,
pickled cucumber, sour cream, rye bread [D, E, G, S] £9*

*Pan seared scallops, braised pig cheek,
lentil dhal, almond foam [Ce, D, Mo, S] £10*

*Laverstoke Park Buffalo Mozzarella,
roasted fennel, sauce vierge, garlic pangrattato [G, S] £8 / £14*

*Todenham Manor pork belly & chicken terrine,
pickled radish, apple & watercress [S] £8*

CLASSICS & GRILL ❖

*28 day aged Todenham Manor Farm sirloin steak,
mushroom duxelle, vine cherry tomatoes,
onion rings, hand cut chips [G, S] £21*

*Beer battered fish, hand cut chips,
Chef's mushy peas, tartare sauce [E, G, F, S] £12*

*The Royal burger, beef burger made from Todenham Manor Farm beef,
smoked Cheddar, crispy shallots, salsa, hand cut chips,
pancetta mayonnaise [C, D, E, G, S] £13*

*Pie of the day, creamy mash potato,
baby vegetables, red wine gravy [C, D, G] £12*

*Rabbit lasagne, garlic focaccia, rocket,
carrot & parsley salad [C, Sa] £13*

❖ SALADS ❖

*Classic Caesar salad, Parmesan, leaves,
anchovies, croutons, dressing [D, E, F, G, S] £12
Add chicken & pancetta £3*

*Goat's cheese & avocado salad,
toasted pined nuts [D, N] £13*

A MESSAGE FROM OUR HEAD CHEF

Matthew sources all his produce as locally as possible. All pork and beef is reared just 3 miles away at Todenham Manor Farm, lamb and hogget 8 miles away at Nolan Brook Farm and our organic ice cream from Spot Loggins. Some of our dishes can be made gluten free, please ask a member of our team who will be able to advise you.





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Gluten free bread available

❖ BAGUETTES ❖

All served with spiced coleslaw

Warm Goat's Cheese, beetroot, apple chutney, rocket [D, E, G] £8

White Hart Royal B.L.T [D, E, G, S] £8

Pulled nine hour BBQ pork, pickles [C, D, E, G, Mu, S] £8

Sausage and Cheddar melt [D, E, G, Sd] £8

Spiced hake goujons, tartare sauce [D, E, F, G] £7.50

❖ CLOSED SANDWICHES ❖

Homemade honey & mustard roast ham,
wholegrain mustard mayonnaise [D, E, G, Mu] £7

Matured Cheddar, homemade onion marmalade [D, E, G, S] £6.50

Roast beef, horseradish cream, rocket salad [D, E, G, Mu] £8

Smoked salmon, black pepper mayonnaise, cucumber, dill [D, E, F, G] £8

❖ SIDES ❖

Classic Caesar salad [D, E, F, G, S] £4

Goat's Cheese & avocado salad, toasted pine nut [D, N] £4

Green salad £3

Hand cut chips [S] £3

Beer battered onion rings [G, S] £3

❖ DESSERTS ❖

Spiced rhubarb sponge, strawberry purée,
elderflower ice cream [D, E, G, Sd] £6

Pure dairy iced parfait, blueberry bavaois, ginger [D, E, G] £7

White chocolate croissant pudding,
orange & white chocolate sauce [D, E, G, S] £6

Butterscotch crème brûlée, popcorn ice cream, banana [D, E, G, S] £6

Honey & yoghurt panna cotta,
peach & apricot salsa, iced tea sorbet [D, G, S] £6

Chef's cheese board [D] £9

ALLERGY KEY

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

[C] Crustaceans

[Ce] Celery

[D] Dairy

[E] Eggs

[F] Fish

[P] Peanuts

[G] Gluten

[L] Lupin

[N] Nuts

[Mo] Molluscs

[Mu] Mustard

[S] Soya

[Sd] Sulphur dioxide

[Se] Sesame seeds