The White Hart Royal Hotel
and Eatery

Served 12.00 – 6pm
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 [Ce, D, E, G, Mu, S]* **£8**

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

SANDWICHES

***Home baked honey & mustard ham**, wholegrain mustard mayonnaise [D, E, G, Mu]* **£7**

***Matured Cheddar**, homemade onion marmalade [D, E, G, S]* **£6**

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

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

***Spiced hake goujons**, tartare sauce [D, E, F, G]* **£8**

SIDES

***Chicory & fennel salad**, lemon & chilli dressing* **£4**

***Buttered vegetables** [D]* **£4**

***Hand cut chips** [G]* **£3**

***Beer battered onion rings** [G, Sd]* **£3**

***Selection of homemade bread**, flavoured butters [D, G, Mu]* **£3**

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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.

AA

AFTERNOON TEA

Served daily from 12 noon – 5.00pm

***Cream Tea**, two scones, butter,*
clotted cream, jam, tea or coffee [G, D, E] ***£7pp***

***Afternoon Tea**, selection of finger sandwiches, cakes, scone, jam,*
clotted cream, tea or coffee [G, D, Mu, E, F, N] ***£14pp***

***Champagne Afternoon Tea**, selection of finger sandwiches,*
cakes, scone, jam, tea or coffee & glass of Champagne
topped with a fresh strawberry [G, D, Mu, E, F, N] ***£19pp***

TEAS & COFFEES

BLACK TEAS

***Everyday Brew:** A signature blend of three teas:*
Assam, Ceylon and Rwandan ***£2.25***

***Darjeeling Earl Grey:** The finest Darjeeling*
with zesty bergamot citrus ***£2.25***

GREEN TEAS

***Mao Feng:** A delicate natural flavour*
with light refreshing taste ***£2.50***

***Jasmine Pearls:** Hand rolled green tea tips*
delicately infused with pure jasmine flowers ***£2.50***

HERBAL INFUSIONS

***Liquorice and Peppermint:** Pure liquorice root with*
whole peppermint leaves. Caffeine free ***£2.50***

***Super Fruit:** A blend of real berry pieces which deliver*
a unique and punchy taste. Caffeine free ***£2.50***

***Lemon and Ginger:** Soothing and refreshing,*
enjoy hot or cold. Caffeine free ***£2.50***

COFFEES & HOT CHOCOLATE

***Espresso:** A short coffee in its concentrated form,*
served without milk, rich and intense ***£2.70***

***Americano:** Espresso with hot water,*
add milk if you wish ***£2.80***

***Cappuccino:** Espresso with steamed, frothy milk,*
topped with chocolate ***£3.00***

Latte:** An espresso topped with steamed, frothy milk* ***£3.00

Mocha:** Hot chocolate with an espresso* ***£3.00

Hot Chocolate:** Made with steamed, frothy milk* ***£3.00

***Deluxe Hot Chocolate:** Made with steamed,*
frothy milk, marshmallows, cream ***£3.30***

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	[P] Peanuts	[Mu] Mustard
[Ce] Celery	[G] Gluten	[S] Soya
[D] Dairy	[L] Lupin	[Sd] Sulphur dioxide
[E] Eggs	[N] Nuts	[Se] Sesame seeds
[F] Fish	[Mo] Molluscs	