

GRAZING

Warm marinated olives £3

Curried pork croquettes,
cucumber & mint dip [G, Mu, E, D, Ce, L] £5

Garlic breaded mushrooms,
Blue cheese sauce [G, E, D, S, L] £5

Buttermilk chicken pieces,
garlic & parsley mayonnaise [G, D, E, L] £5

Mini fish & chips,
tartare sauce [E, D, F, Mu, Sd] £5

STARTERS

Soup of the day, sourdough bread
[Ce, D, E, G, N, Mu] £5

Pan fried chicken livers & bacon,
truffled brioche, rocket [D, E, G] £8

Roast garlic & thyme gnocchi, butternut squash purée,
sautéed spinach, Parmesan, sage crisps [D, E, G] £7

Escabeche of rainbow trout, shaved fennel,
watercress, herb dressing [Ce, F, Mu, Sd] £8

Pan seared scallop,
slow cooked belly pork, black pudding bonbon,
braised peas [Ce, D, E, G, Mu, Mo, Sd] £10

Crisp duck egg, smoked ham hock,
mushroom, watercress [Ce, D, E, G, Mu, Sd] £9

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.



The White Hart Royal Hotel and Eatery

SEASONAL MAINS

Fillet of rainbow trout, saffron potato,
spinach, fine beans, clam salsa [D, F, Sd, Mo] £16

Chicken ballotine, grain mustard mash, roast parsnip,
kale, thyme jus gras [Ce, D, E, G, Mu, Sd] £16

Pan fried hake supreme, potato rösti,
ratatouille, spinach [Ce, D, F, Sd] £17

Braised belly pork, dauphinoise potato,
beetroot, greens, thyme jus gras [Ce, D, Mu, Sd] £15

Wild mushroom, rocket & Blue cheese risotto,
Parmesan crisps [Ce, D, N] £13

CLASSICS & GRILL

28 day aged Todenham Manor Farm 8oz sirloin steak,
mushroom duxelle, vine cherry tomatoes,
onion rings, hand cut chips [D, G, Sd] £21

Beer battered fish, hand cut chips, buttered garden peas,
tartare sauce [D, E, F, G, Mu, Sd] £12

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

Suet pudding of the day, creamy mash potato,
buttered vegetables, red wine gravy [Ce, D, E, G, Mu, Sd] £12

Pan fried lamb's liver, mustard mash, fine beans,
crisp pancetta, onion gravy [Ce, D, G, Mu, Sd] £13

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SHARING

Selection of cured meats, Buffalo Mozzarella,
olives, olive oil, balsamic, garlic focaccia [D, G, Sd] £13

Baked goat's cheese, Aunt Val's beetroot & apple chutney,
garlic focaccia [D, G, Sd] £13

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

DESSERTS

Mixed berry & chocolate trifle,
cassis sable [D, E, G] £6

Cherry & almond Bakewell tart,
vanilla ice cream [D, E, G, N, Sd] £6

Flapjack plum crumble, apple custard [D, E] £7

Chocolate chip brownie, chocolate sauce,
toasted marshmallows, pure dairy ice cream [D, E, G] £6

Peanut butter cheese cake, salted caramel,
chocolate ice cream [D, E, G, P] £6

Chef's cheese board [D, E, G, N, Ce] £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

✦ WHITE WINE ✦

175ml / 250ml / Bottle

...A DRY AND CRISP WHITE

Ponte Gio Bianco, Italy: A clean, crisp and refreshing dry white wine **£4.00 / £5.70 / £16.80**

Lyric Pinot Grigio, Italy: A really characterful Pinot Grigio with tempting apricot, peach and melon fruit **£4.60 / £6.30 / £18.50**

J Moreau et Fils Chablis, Burgundy, France:
Steely and dry with a hint of green in the colour.
Like all fine Chablis the fruit is balanced by crisp acidity **£29.00**

...A FRUIT-DRIVEN WHITE

Spearwood Chardonnay, Australia: Fresh, juicy white with melon fruit flavour and a crisp finish **£4.30 / £6.05 / £17.00**

Les Vignerons Colombar Vermentino, France:
A light, youthful and crisp dry white wine that has aromas of apple, banana and green leaves **£18.00**

Stellar Running Duck Chenin Blanc, Sauvignon Blanc, South Africa: Refreshing white, combining the grassiness of Sauvignon with ripe guava fruit of Chenin **£5.30 / £6.90 / £21.00**

...AN AROMATIC AND RACY WHITE

Invenio Riesling, Germany: Clean with a rich texture and a fresh floral bouquet **£4.60 / £6.20 / £18.00**

Las Ondas Sauvignon Blanc, Valle Central, Chile:
A fresh, clean and spritzy dry white wine with no shortage of lively fruit **£5.20 / £6.50 / £19.00**

Esk Valley Sauvignon Blanc, Marlborough, New Zealand:
An intensely aromatic wine bursting with ripe passion fruit and citrus flavours. Full bodied with crisp finish **£5.90 / £8.40 / £24.50**

...A COMPLEX AND OAK-AGED WHITE

Franschhoek Vineyards Semillon, South Africa:
Pronounced toast and nut aromas are followed by ripe fruit on the palate **£21.00**

Meursault, Louis Jadot, Burgundy, France:
This great white Burgundy has a strong persistent flavour. It is rich and fat, with a long finish **£45.00**

✦ RED WINE ✦

175ml / 250ml / Bottle

...A LIGHT, DELICATE RED

Ponte Gio Rosso, Italy: A soft and approachable red; fruity and light **£4.00 / £5.70 / £16.80**

Les Vignerons Grenache Pinot Noir, France: A mid-light bodied red with soft tannins and a good attack of jammy, juicy red fruit **£4.60 / £6.20 / £18.00**

Finca de Oro Rioja, Spain: A surprisingly refined and complex mid-bodied red, showing dark fruit, spice and oak aromas **£5.40 / £7.20 / £21.00**

...AN OAKED, INTENSE RED

Woolshed Cabernet Sauvignon, Australia: Dark and impressive, full of mint and blackcurrants **£5.60 / £7.50 / £22.00**

Domaine du Père Pape Châteauneuf-du-Pape, Rhone, France:
A deep, rich, concentrated wine with a fine flavour and a warm, satisfying finish **£36.00**

Varej Barolo, Italy: A full bodied red that has plenty of rich juicy fruit to balance the grainy tannins **£45.00**

...A FRUITY AND JUICY RED

O&E Merlot, France: Smooth and mellow with juicy plum flavours **£4.60 / £6.50 / £19.00**

Millstream Pinotage, Western Cape, South Africa: This Pinotage has the characteristic jammy and smoky flavours of the Cape's signature black grape variety **£5.20 / £6.50 / £19.00**

Andean Vineyards Malbec, Argentina: A mid bodied and warming red wine that has a good attack of damson and spice aromas **£5.80 / £7.80 / £22.00**

Cycles Gladiator Pinot Noir, California: A youthful blast of raspberry and red cherry fruit defines this lightish bodied red wine **£6.20 / £8.00 / £24.00**

...A SPICY, PEPPERY RED

Spearwood Shiraz, Australia: Youthful and juicy with lots of berry fruit and a touch of spice **£6.20 / £7.90 / £23.50**

Côtes du Rhône Cuvée St Laurent, France: Deep in colour, showing plenty of dark peppery fruit and a decent grip in the mouth **£5.30 / £6.85 / £20.00**

Caliterra Carmenère Reserva, Chile: Sappy and herbal notes dominate this wine on the nose and palate **£5.00 / £7.10 / £21.00**

✦ ROSÉ & SWEET WINE ✦

175ml / 250ml / Bottle

...A FRUITY AND INDULGENT ROSÉ

Jack & Gina Zinfandel Rosé, California: Medium-sweet with delicious red fruit flavours and plenty of lively acidity **£4.40 / £6.20 / £18.00**

Ponte Pinot Grigio Rosato, Italy: A fresh and youthful off dry wine that has a lovely rose petal pink colour **£4.40 / £6.30 / £18.50**

✦ SPARKLING WINE & CHAMPAGNE ✦

125ml / Bottle

...A BIT OF SPARKLE

Segura Viudas Cava Brut NV, Penedes, Spain:
A fresh, clean, light bodied sparkling white wine **£3.50 / £19.00**

Prosecco Viticoltori Ponte, Treviso, Italy:
Clean, dry and crisp, with a creamy finish **£4.40 / £23.50**

Ponte Aurora Rosé, Italy: Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé **£23.50**

...INDULGING IN HEAVENLY BUBBLES

Champagne De Chadelles, France:
With fine bubbles, this is a light Champagne with lively fruit character and a fresh finish **£5.90 / £31.00**

Perrier Jouët Grand Brut, Epernay, France:
Attractive bouquet with youthful delicate creamy hints and a touch of yeast autolysis **£41.00**

Taittinger Brut Réserve NV, Reims, France:
Toasty and biscuity on the nose with a good weight of fruit in the mouth **£46.00**

Taittinger Prestige Rosé NV, Reims, France:
Palish pink in colour, with a powerful mousse. Good fruit on the palate **£54.00**