## CHEF'S MESSAGE

Our kitchen team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.


The White Hart Royal Hotel
"One cannot think well, love well, sleep well, if one has not dined well!" VIRGINIA WOOLF

## GRAZING $\mathbb{E}$ SHARING



Herb crème fraîche D, F, G, E, MU, SD


PIGS IN BLANKETS G, MU, SD

| LAMB KOFTA <br> Yoghurt dressing <br> D, G, SD, MU, E |  | GARLIC FOCACCIA 6,0 |
| :---: | :---: | :---: |
|  |  |  |
|  |  |  |
| MOZZARELLASTICKS |  | RUSTIC BREADS <br> Oil, balsamic G, SD |
|  | EACH f 12 |  |
| Salsa D, G, E, C, SD, MU |  |  |
| SAUSAGE ROLL |  | MARINATED |
| Mustard pickle D, G, E, MU |  | OLIVES so |

MAINS

MEAT © GRILL

## $80 Z$ RUMP STEAK

Flat mushroom, plum tomato, onion rings,
hand cut chips D, G, SD $\mathbf{£ 1 9}$
$80 Z$ SIRLOIN STEAK
Flat mushroom, plum tomato, onion rings,
hand cut chips D, G, SD $\mathbf{£ 2 2}$
$80 Z$ FILLET STEAK
Flat mushroom, plum tomato, onion rings,
hand cut chips D, G, SD $£ 32$
Add a steak sauce... peppercorn, mushroom
or Blue Cheese D, SD, MU $£ \mathbf{~}$ each

## PLATTERS

## MEZZE

Duo of houmous, tzatziki, olives,
flatbread, citrus segments,
salad D, G, SD, MU $£ 14$

PLOUGHMAN'S BOARD
Ham, Cheddar, Brie, sausage roll, chutney, bread, salad D, G, E, SD, MU $£ 15$

## SEAFOOD PLATTER

Cured mackerel, whitebait, fishcakes, tartare sauce, lemon, bread, salad D, G, E, F, SD, MU $£ 15$

SEASONAL
ROAST BREAST OF CHICKEN
Roast carrot \& parsnip mash, kale, carrot purée, gravy D $\mathbf{£ 1 4}$

SLOW BRAISED BLADE OF BEEF
Creamy mashed potatoes, braised red cabbage, pan gravy D, SD $£ 17$

## PAN FRIED SEA BREAM

Herb crushed potatoes, fennel salad, rouille sauce F,D $\mathbf{£ 1 7}$

## ROASTED SALMON SUPREME

Prawn \& tarragon risotto, samphire, beurre blanc F, C, D, SD $£ 17$

PAN SEARED PORK CHOP
Mustard mash, creamy cep sauce, fine beans D, MU $£ 15$
MOROCCAN STYLE LAMB
Slow braised shoulder of lamb, roast pepper, couscous, spiced tomato, chickpea sauce D, MU, G £17

WILD MUSHROOM RISOTTO
Truffle oil, parmesan tuile D, E $£ 13$

SIDES
HAND CUT CHIPS ${ }_{\mathrm{G}} £ 4$
SKINNY FRIES ${ }_{\text {G }} £ \mathbf{£ 3 . 5 0}$ ONION RINGS $D, G € 3.50$ GREEN BEANS $£ 3.50$ SEASONAL VEGETABLES $\mathrm{s} £ 3.50$ HOUSE SALAD MU, SD, D £3.50

CRISPY HEN'S EGG
Spinach, mushroom velouté, pickled mushroom E, G, D $\mathbf{£ 7}$

CRISPY CALAMARI
Harissa crème fraîche, spring onion, chilli $\mathbf{M 0 , ~ G , ~ D ~} £ 7$

CHICKEN LIVER PÂTÉ

Carrot purée, pickle carrots, toast E, D, G £6

## STARTERS

REL
live puree, quail eggs, new potatoes $\mathrm{F}, \mathrm{E}, \mathrm{D} \mathbf{£ 7}$

SOUP OF THE SEASON Fresh bread D, G, E, N, MU, CE £5

HAM HOCK BALLOTINE
Apple purée, pickle carrot, toast $\mathrm{MU}, \mathrm{D}, \mathrm{G} \mathbf{£ 6}$


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