The White Hart Royal Hotel and Eatery

Grazing

Spiced Fishcakes, herb crème fraîche D, F, G, E, Mu, Sd £5
Whitebait, paprika mayonnaise D, F, G, E £5
Pigs in Blankets, honey mustard dip G, Mu, Sd £5
Mozzarella Sticks, salsa D, G, E, Ce, Sd, Mu £5
Rustic Breads, oil, balsamic G, Sd £4
Marinated Olives £4
Feta & Sun Blushed Tomato D, Sd, Mu £4

Starters

Soup of the Season, fresh bread D, G, E, N, Mu, Ce £5
Spiced Lamb Sausage, houmous, flat bread, rocket G, Sd, MU, Se £7
Smoked Mackerel, watercress, radish, horseradish cream D, F, Sd, MU £6
Poached Duck Egg, wilted spinach,hollandaise, toasted sourdough D, G, E £7
Parma Ham, Sun Blushed Tomato & Rocket Salad, pesto dressing N, D, Sd, Mu £8
Mozzarella & Tomato Salad, rocket, balsamic reduction, pesto dressing D, Sd, MU £7

Sharing

Poached Salmon Salad, watercress, radish, new potatoes, horseradish sour cream D, F, Sd, MU £15
Chargrilled Chicken & Bacon Salad, rocket, cucumber, cherry tomato, pesto dressing D, N £13
Mediterranean Garden Salad, marinated Feta, olive, cherry tomato, cucumber, rocket, balsamic dressing D, Sd, MU £13

Salads

Antipasti, selection of cured meats, Mozzarella, olives, oil & balsamic, focaccia D, G, Sd, MU All at £15
Mezze, duo of houmous, tzatziki, olives, flat breads, pomegranate & rocket salad D, G, Sd, MU
Ploughman's Board, ham, Cheddar, Brie, sausage roll, chutney, bread, salad D, G, E, Sd, MU
Seafood Platter, smoked salmon, whitebait, fishcakes, tartare sauce, lemon, bread, salad D, G, F, Sd, MU

We include a 10% discretionary service charge for all parties of 8 people or over. 100% of all service charges go directly to our teams.

Allergies and Intolerances: *If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.*

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

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Mains

Roast Topside of Beef, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy G, E, D, Sd, Mu — £15

Roast Loin of Pork, pigs in blankets, roast potatoes, seasonal vegetables, gravy G, E, D, Sd, Mu — £14

Herb Couscous Stuffed Pepper, grilled Goat's Cheese, rocket, pesto D, N, Sd, MU — £13

Chicken Supreme, mustard mash, fine beans, spinach, chive & white wine sauce D, Sd — £14

Salmon Supreme, herb crushed potatoes, pak choi, spinach, hollandaise, capers E, D, F, Sd — £16

The Royal Burger, smoked Cheddar & bacon, hand cut chips, salsa, pancetta mayonnaise D, G, E, Sd, MU — £14

Shalloumi Burger, mushroom & grilled Halloumi burger, salsa, hand cut chips D, G, Sd, MU — £12

Sandwiches

Gluten free bread available on request

Roast Beef, bap, roast potatoes , gravy G, D, Sd — £10

Roast Pork, bap, roast potatoes , gravy G, D, Sd — £10

Smoked Salmon, bagel, cream cheese, cucumber D, G, F — £9

Avocado & Buffalo Mozzarella, focaccia, lime & pepper mayonnaise G, E, D, Sd, Mu — £9

Sides

Hand Cut Chips G — £3

Skinny Fries G — £4

Onion Rings D, G — £3

Rocket & Parmesan Salad D, Sd, MU — £4

Seasonal Vegetables D — £4

Desserts

Summer Berry Eton Mess, vanilla cream D, E — £6

Peach & White Chocolate Croissant Pudding, poached peach, honey ice cream D, G, E, S — £7

Chocolate Chip Brownie, chocolate sauce, ice cream D, G, E, S — £6

Lemon Posset, fruit compote D — £6

Pornstar Martini Mousse, mango & passion fruit mousse, shot of Prosecco, strawberry jelly, black pepper tuille G, E, D, SD — £7

Selection of Ice Cream D, G, E, N, P, S — £4

Chef's Cheese Board, chutney, fruit, biscuits D, G, Sd — £9

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