

A £3.00 tray charge applies to all room service orders.



The White Hart Royal Hotel

Please dial 0 for reception to place your order. When you have finished your meal, please dial 0 again to ask for your tray to be collected.

STARTERS

SOUP OF THE SEASON

Fresh bread D, G, E, N, MU, CE **£5**

HAM HOCK BALLOTINE

Apple purée, pickle carrot, toast MU, D, G **£6**

CURED MACKEREL

Olive purée, quail eggs, new potatoes F, E, D **£7**

CRISPY HEN'S EGG

Spinach, mushroom velouté, pickled mushroom E, G, D **£7**

CRISPY CALAMARI

Harissa crème fraîche, spring onion, chilli MO, G, D **£7**

CHICKEN LIVER PÂTÉ

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

MAINS

MEAT & GRILL

80z RUMP STEAK

Flat mushroom, plum tomato, onion rings, hand cut chips D, G, SD **£19**

80z SIRLOIN STEAK

Flat mushroom, plum tomato, onion rings, hand cut chips D, G, SD **£22**

80z 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 **£3 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**

CLASSICS

BEER BATTERED FISH & CHIPS

Hand cut chips, buttered peas, tartare sauce, lemon D, G, F, SD, E **£14**

PIE OF THE DAY

Creamy mash, vegetables, gravy D, G, MU, CE, SD **£14**

SAUSAGE & MASH

Mustard mash, caramelised onions, gravy, fine beans D, G, SD, MU **£14**

THE ROYAL BURGER

Cheddar & bacon, salsa, pancetta mayonnaise, hand cut chips D, G, E, SD, MU **£14**

SHALLOUMI BURGER

Mushroom & Halloumi burger, salsa, hand cut chips D, G, SD, MU **£12**

Make your burger skinny – no bread or chips, just add a house salad. Gluten free buns also available.

SIDES

HAND CUT CHIPS G **£4**

SKINNY FRIES G **£3.50** ONION RINGS D, G **£3.50**

GREEN BEANS **£3.50** SEASONAL VEGETABLES S **£3.50**

HOUSE SALAD MU, SD, D **£3.50**

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



Share a snap of your experience using #FoodDrinkRooms for your chance to win monthly prizes

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SANDWICHES

ARTISAN

Served with a dressed salad, coleslaw and fries.

CHARGRILLED CHICKEN

Chefs focaccia, garlic mayonnaise, skinny fries G, D, E, SD, MU **£9**

BBQ PULLED BEEF SHOULDER

Baguette, skinny fries G, SD, E, MU **£9**

FISH & CHIP BUTTY

Focaccia, fish goujon, tartare sauce G, E, D, SD, F, MU **£10**

BACON, BRIE & CRANBERRY

Toasted baguette G, D, SD, E, MU **£8**

GRILLED GOAT'S CHEESE

Toasted baguette, roasted peppers, pesto D, G, N, E, SD, MU **£8**

CLASSIC

Served on a choice of sliced white or malted granary

BLT

Classic bacon, lettuce tomato, mustard mayonnaise D, G, MU, E, SD **£7**

SAUSAGE & MATURE CHEDDAR

Red onion chutney D, G, SD, E, MU **£7**

HAM & CHEDDAR

Apple & cider chutney D, G, SD, E, MU **£6**

SMOKED SALMON

Cream cheese, cucumber D, G, F, E, SD, MU **£8**

EGG MAYONNAISE

Spring onion, watercress E, D, G, SD, MU **£6**

Gluten free bread available

DESSERTS

STICKY TOFFEE PUDDING

Caramelised bananas, toffee sauce, banoffee ice cream E, D, G **£6**

WHITE CHOCOLATE CROISSANT BREAD & BUTTER PUDDING

Peach purée, vanilla ice cream G, E, D **£6**

CHOCOLATE BROWNIE

Raspberry sorbet, raspberry coulis S, G, E, D **£6**

CITRUS CHEESECAKE

Orange purée, lime sorbet E, D, G **£6**

APPLE TART

Toffee sauce, caramel ice cream G, E, D **£6**

SELECTION OF ICE CREAM

D, G, E, N, P, S **£4**

CHEF'S CHEESEBOARD

Celery, fruits, chutney, biscuits D, G, SD, CE **£9**

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.