

GRAZING / SHARING

Double Gloucester Rarebit

Crayfish Cocktail Pot, baby gem

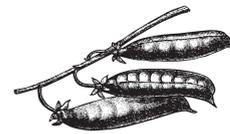
Pigs In Blankets, Honey & mustard dressing

Celeriac Remoulade, hazelnuts

Warm Sourdough Bread, sun blushed tomato butter

Crispy Whitebait, lemon, tartare sauce

3 for £13 / £4.50 each



STARTERS

Chef's Soup of the Season, crusty bread £6

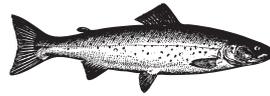
Hay Smoked Mackerel,
Beetroot, Jerusalem artichoke, granola, samphire £7

Chicken Liver Parfait,
red onion & chilli remoulade, sourdough toast £7

Crispy Golden Cross Goat's Cheese,
beetroot chutney, pickled walnuts, thyme cress £8

Cod Brandade, classic French style salted cod and potatoes,
parmesan crisp, chive sauce £7

Beef Tartare, Beech mushrooms à la Grecque, baby rocket &
parmesan salad, pistachio £10



SEASONAL MAINS

Supreme of Chicken, Lyonnaise potato, pickled
red cabbage, oyster mushroom, chicken jus £17

Fillet of Seabass, saffron potato,
cauliflower, potted crayfish sauce £17

Moving Mountains Plant Based Burger, topped with smoked
"cheese", pretzel bun, onions rings, sweet potato fries **VE** £14

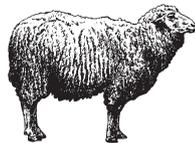
Chalk Stream Trout, romesco sauce,
samphire, charred shallots £18

Sun Blushed Tomato, Harissa & Potato Gnocchi,
grilled broccoli florets, vegetarian 'Parmesan' **v** £14

Roasted Duck Breast, salt baked celeriac, blackberry &
beetroot purée, confit potato, smoked mushroom jus £18

Crispy Beef Salad, Asian inspired dressing, raw
vegetable slaw Small £8/ Main £14

8oz Rump Steak, thyme roasted beef tomato, sauté
mushrooms, onion rings, rocket salad fat chips £20
Add a sauce... Peppercorn or Stilton £3

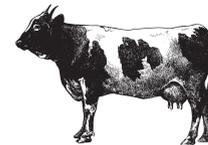


WINTER WARMERS

Braised Faggots, mashed garden peas,
potato purée, rosemary gravy £15

Slow Braised Shoulder of Lamb
red lentil stew, parsley and shallot, goat's cheese £17

Haddock, Butter Beans & Chorizo Hot Pot,
buttered kale **v** £15



CLASSIC MAINS

Fish & Chips, secret recipe beer battered fish, fat chips,
minted mushy peas, tartare sauce, lemon £14

The Royal Burger Beef Burger, beef brisket & Double
Gloucester cheese, tomato salsa, fat chips £15

Chef's Pie of The Day, creamy mashed potatoes,
seasonal vegetables, pan gravy £14



SIDES

Fat Chips **v/VE** £3 **Skinny Fries** **v/VE** £3

Sweet Potato Fries **v** £4

Pickled Red Cabbage £3 **Onion Rings** **v/VE** £3

Creamy Mashed Potato £3



Invisible Chips £2
0% fat, 100% hospitality

All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality worst effected by the Covid crisis. Thanks for chipping in! For more information visit hospitalityaction.co.uk



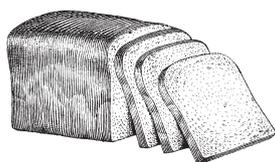
The White Hart Royal Hotel

V: Vegetarian **VE:** Vegan **VAT** charged at 5%

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

The White Hart Royal Hotel is part of The Coaching Inn Group Ltd





ARTISAN SANDWICHES

Served with skinny fries, dressed leaves & slaw

Pulled Beef Brisket & Blue Cheese,
pickled onions £9

Fried Coronation Chicken, gherkin's,
garlic mayonnaise £8

Tuna & Cheese Melt, red onion £8

Beetroot Falafel, Rocket & Halloumi,
on sourdough £8

CLASSIC SANDWICHES

*Served on multigrain or white bloomer,
with dressed leaves & slaw*

Crayfish Cocktail, rocket, cucumber, tomato £7

Smoked Salmon & Mascarpone Cream Cheese,
watercress £8

Honey Roasted Ham , gherkin, Lincolnshire
Poacher cheese, mayonnaise v £6

Egg & Avocado Smash , watercress v £7



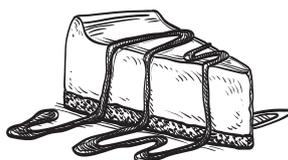
AFTERNOON TEA

Served between 2pm – 6pm (Pre-bookings only)

Cream Tea, fruit scone,
clotted cream, jam, butter,
tea or coffee £5.50pp

Classic Afternoon Tea, selection of
finger sandwiches, sweet treats, scone,
jam, clotted cream, tea or coffee £15pp

Sparkling Afternoon Tea,
Afternoon Tea perfectly complemented
with a glass of Fizz topped with a fresh
strawberry £20pp



DESSERTS

Lemon Curd Cheesecake, berry compote,
glace cherry biscotti £6

Treacle Tart, vanilla & clotted cream
ice cream v £6

Warm Chocolate cake, cinnamon frosting,
rum & raisin ice cream, chocolate soil v £6

Orange Pavlova,
mango sorbet, orange cream v £6

Chef's Four Artisan Cheese Board, Celery biscuits,
grapes, seasonal jelly £10

Maltesers Rocky Road Sundae,
marshmallows, brownie chunks, vanilla & chocolate ice
cream, chocolate sauce, whipped cream £7

Very Berry Meringue Sundae Strawberry, vanilla ice cream,
meringue chunks, whipped cream v £7

Vegan Chocolate Brownie, vanilla ice cream VE £6

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