

## Starters

**Pea and ham soup** £5.50  
Served with fresh bread and butter

**Soup of the day (v)** £4.95  
Served with crusty bread & butter

**Creamy pan fried mushrooms (v)**  
Served on hot bloomer toast £6.25

**The White Hart smoked haddock pot**  
Succulent pieces of natural smoked haddock in a local cheddar cheese sauce. Served with buttered freshly baked brown bread £6.50

**Chilli prawns** £7.50  
Succulent whole king prawns cooked with fresh lime, olive oil & chilli

**Deep fried breaded whitebait** £5.95  
With garlic mayonnaise and mixed salad

**Local black pudding** £6.95  
With smoked bacon, cherry tomato and poached duck egg on griddled crouton

**Slow cooked duck on pad choi** £6.50  
With hoi sin sauce

**8oz, 28 day matured Parsons Rump steak** £14.95

Served with thick cut chips, roasted cherry vine tomatoes, mushrooms and fresh salad

**Add a red wine, blue cheese or pepper sauce** £2.00

**8oz freshly made beef burger using locally sourced beef** £9.50

**Quarter pound vegetarian burger (v)** of carrot, onion, pepper and sweetcorn £8.50

In a gourmet bun filled with burger relish, fresh leaf, gherkin & sliced tomato served with shredded coleslaw and thick cut chips

**Add for 50p each** Cheese, Bacon, Onion, Brie, BBQ sauce

**Chorizo burger in ciabatta** £11.50

Made with minced pork and Spanish chorizo. Served with sweet potato chips, watercress salad and tomato salsa

**Whole tail scampi** £9.50

Fried in crispy breadcrumbs. Served with peas, chips and our own tartare sauce

**Beer battered hake**

Served with thick cut chips, mushy peas and our own tartare sauce

Small £9.95 Medium £11.95 Large £13.95

**Monkfish tail on braised fennel and herbs** £14.50

Served with sauteed potatoes and fine beans in pancetta

**Thai tiger prawn, crabmeat & mango curry** £10.95

A fresh, fragrant curry made with Kafir lime leaves, red chillis and coconut milk accompanied with jasmine rice.

**Available vegetarian (v)** £9.95

**Three bean casserole (v)** £10.95

With gruyere cheese & herb dumplings . Served with French bread

**Pasta of the day (v)** £10.50

Please see in house blackboards for details

**The White Hart 2 in 1 pie** £11.75

A slow cooked steak and cauliflower cheese pie with an all butter short crust pastry. Served with seasonal buttered vegetables and new potatoes.

Or

Smoked fish pie topped with creamy mash. Served with a side salad and fresh bread

**Chefs slow cooked Steak & kidney pudding** £13.50

In a rich suet crust, served with horseradish mashed potatoes and braised red cabbage

**Slow roast pork belly** £13.50

On pan fried savoy with apple and sage mash. Served with a cider and prune reduction

## White Hart Classic Menu

### Mains

## What's on

**Every Wednesday**

Join us for curry and a pint only £10

**Thursdays Steak deal**

Buy two steaks and receive a bottle of house wine free

### Fridays Fish deal

Buy any two selected fish dishes and get the cheaper one half price

## On draught

	Pint	Half
Heineken 5%	£3.65	£1.85
Amstel 4.1%	£3.55	£1.80
Guinness 4.1%	£3.65	£1.85
Stowford 4.5%	£3.55	£1.80
Badger Best 4%	£3.00	£1.50
Tanglefoot 4.9%	£3.50	£1.75
Seasonal Ale (Variable ABV)	£3.50	£1.75

**Homemade apple, raspberry and cinnamon crumble** £5.50

Served with custard

**Sticky toffee pudding** £5.50

Served with a choice of cream or ice cream

**White chocolate, amaretto and orange mousse** £6.50

Topped with pistachio and toasted almond dark chocolate shard

**Dark chocolate and Kaluha torte** £6.25

Served with orange cream cream

**Queen of puddings** £5.50

A British Classic. Hot pudding of fresh custard, red berries and meringue

**Selection of luxury ice cream & sorbet** £4.00

**A four cheese, cheeseboard** £7.50

A good stilton, Wookey Hole Cheddar, Somerset brie and Wyke Farm goats cheese, served with apple slices, celery, grapes, crackers and a red onion jam

We have a fine selection of port and liqueurs with which to finish your meal and a selection of teas and coffees which can be served to your table.

## White Hart Classic Menu

### Desserts

Lemon posset

£5.50

Traditional lemon posset served with fresh raspberries

Hand prepared and baked treacle tart

£5.50

With a hint of ginger and served with vanilla ice cream

### Wines by the bottle

#### Sparkles

**Josheph Perrier NV (Fr) Champagne** £35.00

*Stylish and dry, it's soft and well developed with a clean taste. Champagne.*

**Domenico de Bertiol (It) Prosecco** £22.00

*Sparkling, light and fruity with hints of apple and peach. Scrumptious!*

#### White

**Sherborne Castle Reserve (Eng)** £20.00

*Dry with green apple fruit, quite complex, fresh with a clean finish*

## Red

Canelletto (It) Montepulciano  
£18.00

*Spicy plummy and faintly raisiny with  
sweet tannins and masses of fruit flavours*

Turi (Ch) Sauvignon Blanc £15.50 £5.40 £3.95 £2.80  
*Expressive and surprisingly full flavoured, this is a cut above.*

## Red..

House Yvon Mau (Fr) Merlot Cab Sauvignon £13.75 £4.75 £3.50 £2.45  
*Aromas of black fruits, wild berries with hints of liquorice and vanilla.*

House Paarl Heights (SA) Shiraz £13.75 £4.75 £3.50 £2.45  
*Fruitcake and dark smoky nuances on the nose with ripe juicy fruit and black pepper.*

Nieto Reserva (Arg) Malbec £15.50 £5.40 £3.95 £2.80  
*Dark and powerful red with great concentrate of berry fruit, plums and figs.*

## Rose

Discovery Beach (USA) Zinfandel £15.50 £5.40 £3.95 £2.80  
*Well flavoured off dry wine, fun and easy to drink*

Berry Brother (Fr) Rose cinsault £15.50 £5.40 £3.95 £2.80  
*Relatively deep strawberry colour and attractive hedgerow aromas. Stylish and dry*

# White hart Wine List

## Wines by the glass

### White..

Bottle Lge Med  
Sml

House Yvon Mau (Fr) Colombard  
Chardonnay £13.75 £4.75 £3.50  
£2.45

*Intense and generous bouquet of rich  
pear honey and apple blossom .*

House Paarl Heights (SA) Chenin Blanc  
£13.75 £4.75 £3.50 £2.45

*Fresh and crisp, with intense floral, peach  
and melon aromas and succulent tropical  
fruit.*

St Michelsberg (Gr) Piersporter  
£14.25 £4.95 £3.60 £2.60

*Clean, fresh and with light grapey fruit  
flavours.*

Sanviggio (It) Pinot Grigio  
£15.50 £5.40 £3.95

£2.80  
*Crisp and fresh on the palate with a juicy  
citrus character.*