



The White Hart Hotel

Sunday Menu

12 noon to 2.30pm

6.00pm to 8.00pm



Starters

Smoked Haddock Fishcake, mustard hollandaise 6.75

Panko Breaded Chèvre Goats Cheese, plum and apple chutney 6.25 (v)

Creamy Baked Mushrooms, port sauce and a garlic and rosemary crumb 7.25 (v)

Rustic Chicken Liver Paté, caramelized red onion chutney and crostini 7.25

Specialty Soup of the Day, crusty bread and butter 5.50

Classic Caesar Salad, with shaved parmesan 5.95 (v)



Mains

Traditional Roast Rib of Beef

Yorkshire pudding, roast potatoes, market vegetables and gravy 17

Poached Haddock Fillet, tomato and basil ragu, new potatoes, buttered broccoli 16

Sticky Sweet and Sour Haloumi, rice crackers, scallions and sesame seed 12 (v)

Baked Garlic Chicken Supreme, carrots, parsnips and macaroni cheese 16.50

Maple Glazed Slow Cooked Belly Pork, potato wedges, carrot and red pepper purée 16.95



Desserts

Apricot Bread and Butter Pudding, marmalade ice cream 6.5

3 Cheese Platter, chutney and crackers 9.50

Sticky Toffee Pudding, toffee sauce 6.5

Chocolate Brownie, banoffee ripple ice-cream 6.5

Selection of Ice Creams 5.5

Coconut and Ginger Pana Cota, mango salsa 6.5