

THE  
**WHITE HART**  
HOTEL

SUNDAY LUNCH

STARTERS

Soup of the day, sourdough £9  
Nduja, tiger prawns, sourdough £12  
Goats cheese crostini, charred fig, cavello nero £11  
House cured vodka beetroot gravalax, pickles, sourdough shatter £11

MAINS

Slow roast sirloin of beef with sea salt and black pepper £25  
Lamb rump, rosemary salt, black pepper £25  
Roast Chicken Supreme £24  
Cauliflower steak, purées, veggie gravy £19  
  
Usual trimmings i.e seasonal veg, red wine gravy, sourdough yorkies

Grilled tuna, mash, sautéed greens,  
browned butter and tomato sauce £22

DESSERT

Orange pana cotta, orange caramel shatter £9  
Mammas rice pudding with frangelico hazelnut crumb and vanilla ice cream £9  
Affogato £9

**Wine pairings**

To start: Zimor Prosecco £6 / £36  
With your meal: Finca de Oro Sauv Viura Rioja £32 or  
Chateau Petit Bois Lussac Saint Emilion £45

**Food Allergies & Intolerances, please consult our team for details of ingredients**

Please note 12.5% service charge will apply