



THE MENU.

STARTERS

CHICKEN & BLACK PUDDING TERRINE ^{1,7*,8,12}

piccalilli | hazelnut | bread

CRÈME OF MUSHROOM ^{2,5,7*}

parmesan crisp | toasted brioche

SALT BAKED GOLDEN BEETROOT ¹

whipped vegan ricotta | apple | hazelnut praline | VG

MAINS

TENDERLOIN OF PORK ^{2,8}

mash potato | spiced red cabbage | wholegrain mustard crème sauce | turnip crisp | GF

BAKED FISH ^{2,11}

crushed new potatoes | winter greens | white tomato & basil sauce | GF

SLOW BAKED AUBERGINE ⁹

peperonata | herb tahini | toasted pumpkin seeds | GF & VG

DESSERTS

CHOCOLATE MOUSSE ^{1,2,5}

whipped cream | hazelnut crush | GF & V

WHITE CHOCOLATE & LIME CHEESECAKE ²

shaved coconut | GF & V

VANILLA PANNA COTTA

orange syrup | orange segments | GF & VG

2 Courses | £20

3 Courses | £25

At White Hart, we are committed to creating innovative food with great British produce.

Please inform us of any guests' allergies or dietary requirements when placing your pre-order.

A discretionary service charge of 10% will be added to the final bill.

£10.00 non-refundable deposit is required per person.

Unfortunately, we cannot guarantee the absence of nuts or other allergens and our fish dishes may contain bones.

V - Vegetarian | Vg - Vegan | Vga - Vegan option available

1 - Nuts | 2 - Dairy | 3 - Celery | 4 - Crustaceans | 5 - Eggs | 6 - Peanuts | 7 - Gluten | 7* - Gluten free available

8 - Mustard | 9 - Sesame | 10 - Soya | 11 - Fish | 12 - Sulphites | 13 - Lupins | 14 - Molluscs