

The WHITE HART

Pub Snacks & Nibbles

Westcombe Cheddar and Butcombe ale rarebit (v)	3.95	Pigs in blankets, beer mustard	5.50
Whitby scampi, lemon, tartare sauce	4.50	Butcher's pork pie, piccalilli	4.50

Starters

Roasted beetroot, apple, pickled and candied walnut, celery and fennel salad, soya herby dressing (ve)	5.95
Salt and pepper calamari, soy chilli sauce, lime	6.50
Cauliflower soup, roasted curried cauliflower, curry oil, crusty bread, Netherend Farm butter (v)	5.50
Chicken liver parfait, spiced plum chutney, pickled shallots, grilled sourdough	7.25
River Fowey steamed mussels in cider, leeks and bacon, grilled sourdough, Netherend Farm butter	7.50/13.95

To share: Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	16.50
Add pigs in blankets	3.95

The Great British Sunday Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots and parsnips, our mozzarella, Cheddar and Parmesan cauliflower cheese, and red wine gravy.

Topside of beef (served medium-rare), horseradish sauce	13.95
Loin of pork, apple sauce	12.95
Best of both – beef topside and pork loin...with all the trimmings!	15.75
Butternut squash, lentil and spinach Wellington, vegan roasties, red wine gravy (ve)	11.95

Mains

Butcombe Original beer-battered fish and chips, minted peas, tartare sauce	12.95
The Hart burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, rainbow slaw, chips	11.95
Add smoked streaky bacon	1.50
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Halloumi, mushroom, avocado burger, beetroot bun, rocket, tomato, sweet potato fries, rainbow slaw (v)	11.95
Sweet potato, chickpea and spinach curry, roasted cauliflower, pickled shallots, coriander chutney, poppadom (ve)	10.50
Add flat-iron chicken leg	2.00

Please take a look at our boards for daily market specials!

Sides

Pub chips (ve)	3.25	Seasonal greens, garlic butter (v)	3.00
Three cheese cauliflower cheese (v)	3.95	Butcombe beer-battered onion rings	3.00
Bowl of pigs in blankets	4.50	Carrot and swede mash (v)	3.00

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

Puddings

Warm chocolate brownie, salted caramel ice cream, toffee popcorn, chocolate sauce (v)	5.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	5.50
New York style cheesecake, winter berry compote, blackberry sorbet (ve)	5.50
Apple and blackberry crumble, vanilla custard (v)	for one 5.50 / for two to share 7.95
Nearly full? Winter affogato; Baileys ice cream, Clifton Coffee espresso <i>(50p from every sale of this dish will be donated to The Burnt Chef Project)</i>	3.50



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Sparkling Wine

Vitelli Prosecco NV

Bottle 23.00 | 200ml 7.00

Veneto, Italy - citrus, elderflower and apple

Veuve Clicquot Yellow Label Brut NV

Bottle 59.00

Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish

Rosé Wine

Conto Vecchio Pinot Grigio Blush, Pavia

Bottle 18.00 | 250ml 6.75 | 175ml 4.90

Campania, Italy - fruity and floral

The Bulletin Zinfandel Rose

Bottle 20.00 | 250ml 7.50 | 175ml 5.45

California, USA - raspberry and watermelon

Domaine de Pastoure Côtes de Provence

Bottle 22.00

Provence, France - perfectly pale rosé with floral aromas

White Wine

The Paddock Chardonnay

Bottle 18.00 | 250ml 6.75 | 175ml 4.90

South Eastern Australia - juicy peach and tropical fruit

San Abello Sauvignon Blanc

Bottle 20.00 | 250ml 7.50 | 175ml 5.45

Central Valley, Chile - gooseberries and lime

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia

Bottle 20.00 | 250ml 7.50 | 175ml 5.45

Campania, Italy - crisp, fruity and floral

Mas Puech Picpoul de Pinet Coteaux du Languedoc

Bottle 21.00

Languedoc-Roussillon, France - zesty and crisp

Our favourite

Tokomaru Bay Sauvignon Blanc

Bottle 24.00 | 250ml 9.00 | 175ml 6.50

Marlborough, New Zealand - tropical fruit and gooseberries

Red Wine

The Paddock Shiraz

Bottle 18.00 | 250ml 6.75 | 175ml 4.90

Murray Darling, Australia - red berries and peppery spice

San Abello Merlot

Bottle 20.00 | 250ml 7.50 | 175ml 5.45

Central Valley, Chile - smooth with plum and coffee notes

Monte Clavijo Rioja Tempranillo Tinto Joven

Bottle 21.00 | 250ml 7.85 | 175ml 5.70

Rioja, Spain - juicy summer fruits, red cherry

Valdivieso Pinot Noir

Bottle 22.00

Aconcagua Valley, Chile - cherries and raspberries

Our favourite

Oscuro Mendoza Malbec

Bottle 23.00 | 250ml 8.60 | 175ml 6.25

Mendoza, Argentina - juicy plum and blackberry