

The WHITE HART

Snacks

Pigs in blankets, port and cranberry sauce (T)	6.50	Butcombe Bohemia BBQ sticky chicken wings (T)	6.50
Butcombe Gold and Westcombe Cheddar rarebit (v) (T)	4.95	King prawn scampi, Marie Rose sauce (T)	6.95

Pub Snacks Board - share all four 21.95

Starters

Chicken liver parfait, spiced plum chutney, pickled shallots, grilled sourdough	6.95
Westcombe Cheddar, onion and leek quiche, Branston pickle, salad leaves (v)	6.75
Severn & Wye stout-cured smoked salmon, horseradish and dill crème fraiche, pickled fennel	7.50
Beetroot tarte tatin, apple, pickled and candied walnut salad (ve)	5.95
River Fowey steamed mussels, white wine, garlic and cream sauce, ciabatta, Netherend Farm butter	7.50/13.95

To share: Whole rosemary-baked Camembert, dipping bread, garlic butter, pickles, sticky onion marmalade (v) 19.50

Mains

Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce (T)	13.75
Wiltshire 10oz gammon steak, pub chips, pineapple, Clarence Court eggs, piccalilli (T)	13.25
Brixham fishcake, wilted greens, poached Clarence Court egg, hollandaise, lemon	13.50
Sweet potato, chickpea and spinach curry, roasted cauliflower, pickled shallots, coriander chutney, poppadum (ve)	12.95
Falafel and spinach burger, grilled halloumi, roasted mushroom, beetroot bun, fries (v, ve) (T)	13.50
The White Hart burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin-on fries (T)	13.25
Buttermilk fried chicken burger, spicy mayo, BBQ relish, brioche bun, slaw, skin-on fries (T)	12.75
Add smoked streaky bacon	1.50
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Stokes Marsh Farm 28 day dry-aged 8oz rump steak, garlic butter, pub chips, vine tomato, roasted mushroom, Dorset watercress	16.95
Add peppercorn sauce	1.50

Our festive pie 13.95

Turkey, ham hock and leek pie, mashed potato, sprouts, kale and chestnuts, pigs in blankets, gravy
Try pairing this with our legendary giant brew; Goram IPA or Goram IPA Zero

Sides

Pub chips or skin-on fries (v) (T)	3.75	Creamed Brussels sprouts and bacon	4.50
Three cheese mac n cheese, Parmesan crumb (v) (T)	4.50	Butcombe beer-battered onion rings (T)	3.50
Mixed leaves and herb salad, lemon dressing (ve) (T)	3.95	Seasonal greens, garlic butter (v)	3.50

(T) These dishes are available to take away and enjoy at home.

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

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 & Cheese

Winter berry and vanilla compote, vegan cheesecake, blackberry sorbet (ve)	6.50
Triple chocolate brownie, chocolate sauce, mint choc chip ice cream, waffle cone (v)	5.95
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	5.75
Apple and plum almond crumble, vanilla ice cream or custard (v)	for one 5.50 / for two to share 7.95
The White Hart cheeseboard, apple and cider chutney, pickled walnuts, little salad, crackers (v)	9.95

Nearly full?

Affogato; honeycomb ice cream, espresso, little biscuit (v)	4.50
Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)	
Little warm Nutella doughnuts (v)	4.25
Selection of Granny Gothards ice creams and sorbets (v, veo)	per scoop 1.75



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.

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

1. Arthur David - Bishop Sutton
2. Butcombe Brewing Co - Wrington
3. Clarence Court Eggs - Lacock
4. Kingfisher - Brixham
5. Granny Gothards - Willand
6. Chalk Stream Farm - Romsey
7. Hobbs House Bakery - Chipping Sodbury
8. Severn & Wye Smokery - Westbury-on-Severn
9. Rubies in the Rubble Ketchup - London
10. Walter Rose - Devizes
11. Creedy Carver Farm - Crediton
12. Mr Filberts - Glastonbury

