

The WHITE HART

SUNDAY

Mimosa 6.75 / Ketel One Vodka Bloody Mary 9.00 / Virgin Mary 3.95

SNACKS & STARTERS

Nocellara and Greek Mammoth olives, lemon verbenia (pb) (143 kcal) 4.00

Crown Prince squash hummus, smoked chilli oil,
toasted seeds, grilled pitta (pb) (586 kcal) 6.75

Roasted heritage beetroots, whipped feta, candied walnuts,
blackberry vinaigrette (pb) (454 kcal) 6.75

Wild mushroom soup, miso-roasted chestnuts, tarragon,
grilled sourdough (pb) (320 kcal) 6.25

Deville whitebait and calamari,
Bloody Mary ketchup, aioli (650 kcal) 7.50

Sticky Castlemead Farm chicken wings,
Butcombe Stateside BBQ sauce (374 kcal) 7.25

SIDES

Ultimate cauliflower cheese, thyme crumb (v) (456 kcal) 4.25

Roast potatoes, aioli, crispy onions (v) (904 kcal) 4.25

Thick-cut pub chips or skin-on fries (v) (644 kcal) 4.25

Butcombe beer-battered onion rings (603 kcal) 4.25

Shredded kale, apple and walnut salad (pb) (287 kcal) 4.25

Roast heritage beetroots, gremolata (pb) (165 kcal) 4.25

THE GREAT BRITISH ROAST

*All our roasts are served with roast potatoes, Yorkshire pudding,
seasonal greens, crushed carrot and swede, maple-roast parsnips,
and red wine gravy.*

Topside of Hereford and Angus beef (served medium-rare),
horseradish sauce (1375 kcal) 16.95

Leg of West End Farm pork, crackling,
baked apple sauce (1380 kcal) 16.50

Castlemead Farm chicken, sage and onion sausage stuffing,
bread sauce (1470 kcal) 16.50

Our roasted mushroom, five bean and kale
Wellington, vegan gravy (pb) (1512 kcal) 14.95

MAINS

Severn & Wye smoked haddock fishcakes, mango curry
sauce, saag aloo, poached egg, coriander (450/775 kcal) 15.50

Aubergine, chickpea and tomato curry, coconut yoghurt,
cauliflower pakora, coriander chutney, garlic naan (pb) (797 kcal) 12.50

Butcombe Gold beer-battered haddock and thick-cut chips,
minted peas, tartare sauce (1336 kcal) 16.95

The Hart' beef burger; streaky bacon, Lye Cross Farm
smoked Cheddar, BBQ relish, fries, slaw (1272 kcal) 15.50

Symlicity plant burger, Cheddar, chipotle mayo, crispy
and pink pickled onions, fries, slaw (pb) (1102 kcal) 15.50



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PUDDINGS & CHEESE

Dark chocolate and espresso brownie, cherry compote, Baileys ice cream (v) (895 kcal)	6.95
Spiced sticky date pudding, gingerbread ice cream, rum butterscotch (v) (963 kcal)	6.50
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo) (575 kcal)	6.50
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb) (444 kcal)	6.50

THE HART CHEESE PLATE

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v) (609 kcal) <i>Try a glass of Cockburn's port to go with your cheese</i>	10.95
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NEARLY FULL?

Order any hot drink and treat yourself to two little Biscoff doughnuts (pb) (120 kcal)	1.95
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) (343 kcal)	4.95
Affogato; Gingerbread ice cream, Illy espresso, salted caramel and pecan biscotti (v) (293 kcal) <i>Add a shot of Amaretto liqueur for the perfect after dinner treat</i>	4.95
Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project	



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

AFTER DRINKS - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	Limoncello
Bulleit Bourbon Old Fashioned	Grenat Maury Lafage - red dessert wine
Classic Negroni	Valdivieso Eclat Botrytis Semillon - white dessert wine

PLEASE REFER TO THE DRINKS MENU FOR FULL PRICE LIST

COFFEE & TEA - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled?	Dairy-free milks available
Iced coffee; Illy espresso, milk, maple syrup	Iced tea; Canton red berry and hibiscus, fresh mint
3.25	2.75

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...

Team Rewards - 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, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.