

# The WHITE HART

## SUPPER

### APERITIFS - See our drinks list for our full range and pricing

Aperol Spritz / Belstar Prosecco / Tanqueray G&T

### SNACKS & STARTERS

Nocellara and Greek Mammoth olives, lemon verbena (pb)	4.00
Crown Prince squash hummus, smoked chilli oil, toasted seeds, grilled pitta (pb)	6.75
Roasted heritage beetroots, whipped feta, candied walnuts, blackberry vinaigrette (pb)	6.75
Wild mushroom soup, miso-roasted chestnuts, tarragon, grilled sourdough (pb)	6.25
Devilled whitebait and calamari, Bloody Mary ketchup, aioli (650 kcal)	7.50
Sticky Castlemead Farm chicken wings, Butcombe Stateside BBQ sauce	7.25

### TO SHARE

Warm sourdough and grilled pitta, marinated olives, crown prince squash hummus, smoked chilli oil (pb)

Sticky chicken wings, Butcombe Stateside BBQ sauce, sausage roll, garlic ciabatta, house slaw, skin-on fries

### SALADS

Stornoway black pudding and smoked bacon, apple, shredded kale, new potatoes, tomato and sherry dressing

Add a free-range poached egg

### BURGERS

The Hart beef burger; streaky bacon, Lye Cross Farm smoked Cheddar, BBQ relish, fries, slaw	15.50
Symplicity plant burger; Cheddar, chipotle mayo, crispy and pink pickled onions, fries, slaw (pb)	15.50
Buttermilk fried chicken burger; chipotle mayo, BBQ relish, lettuce, tomato, skin-on fries, slaw	13.95

### PUB CLASSICS

Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut pub chips 15.25

Try this with our award winning and Bristol-born brew; Butcombe Stateside Session IPA, 4.2% abv

Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	16.95
Classic gammon, egg and chips; fried golden yolk eggs, grilled pineapple, piccalilli	16.50
Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander	15.50
Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (pb)	12.50
Add grilled chicken thigh	2.50

### STEAKS

Our Aberdeen Angus and Hereford cross beef from Stokes Marsh Farm is 28-day dry-aged on the bone using Himalayan salt. Served with garlic butter, thick-cut chips, roasted mushroom, and watercress

Don't fancy chips? Swap them for a side from the list below (price must be like-for-like)

8oz flat iron (served medium-rare)	21.50
8oz rump	23.95
Add a couple of beer-battered onion rings	1.95
Add peppercorn sauce	1.95

### SIDES

Thick-cut pub chips or skin-on fries (v)	4.25
Posh fries; aioli, vegetarian Parmesan, chives (v)	4.95
Three cheese mac n cheese, thyme crumb (v)	6.50
Butcombe beer-battered onion rings	4.25
Shredded kale, apple and walnut salad (pb)	4.25
Garlic ciabatta / with cheese (v)	4.25/5.95



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## PUDDINGS & CHEESE

Dark chocolate and espresso brownie, cherry compote, Baileys ice cream (v)	6.95
Spiced sticky date pudding, gingerbread ice cream, rum butterscotch (v)	6.50
Winter fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo)	6.50
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb)	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) <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)	1.95
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	4.95
<b>Affogato;</b> Gingerbread ice cream, Illy espresso, salted caramel and pecan biscotti (v)	4.95
<i>Add a shot of Amaretto liqueur for the perfect after dinner treat</i>	
<b>Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project</b>	



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

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

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full calorie  
information

