

The WHITE HART



Sunday

Aperitifs

Buck's Fizz / Ketel One Bloody Mary / Virgin Mary

Snacks & Sharing

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| Nocellara and Greek Mammoth olives, lemon verbena (ve) | 4.25 |
| Butcombe Goram IPA and West Country Vintage Cheddar rarebit (v) | 4.75 |
| Deville whitebait, tartare sauce | 4.95 |
| Castlemead Farm chicken wings, chipotle BBQ sauce, crispy onions | 8.25 |
| Mezze; mixed olives, focaccia, sweet potato hummus, beetroot falafel, za'atar yoghurt, grilled flatbread (ve) | 14.95 |

Starters

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| Grilled halloumi, crispy polenta, peperonata, chimichurri dressing (v) | 7.25 |
| Roasted garlic and apricot scotch egg, apple remoulade, grain mustard dressing | 7.95 |
| BBQ pulled pork taco, chipotle chilli sour cream, pineapple salsa | 7.95 |
| Courgette, green pea and watercress soup, chimichurri, focaccia (ve) | 7.25 |
| Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill | 7.95 |

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy.

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| Topside of Hereford and Angus beef (served medium-rare), horseradish sauce | 18.25 |
| Leg of West End Farm pork, crackling and apple sauce | 17.25 |
| Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce | 17.25 |
| Our roasted mushroom, five bean and kale wellington, vegan gravy (v)(veo) | 15.50 |

Mains

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| The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries | 16.95 |
| Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce | 16.95 |
| Sweet pea and mint mezzaluna, vegan burrata, salsa verde, pangritata (ve) | 15.50 |
| Hot-smoked Chalk Stream trout Niçoise salad, golden-yolk egg, lemon dressing | 14.95 |

Sides

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| Cauliflower cheese, thyme crumb (v) | 4.50 | Roast potatoes, aioli, crispy onions (v) | 4.25 |
| Thick-cut pub chips or skin-on fries (v) | 4.25 | Seasonal green vegetables, garlic butter (v) | 4.50 |
| Garlic buttered ciabatta / with cheese (v) | 4.50/5.95 | Chopped salad, za'atar yoghurt dressing (ve) | 5.25 |

Pudding

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| Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v) | 7.75 |
| Sticky date pudding, butterscotch sauce, clotted cream ice cream (v) | 6.95 |
| Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo) | 7.50 |
| Warm chocolate chip cookie, honeycomb ice cream, brownie bites and chocolate strawberries (to share) (v) | 12.25 |

Cheese

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| West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v) | 11.95 |
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Nearly Full?

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| Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i> | 3.75 |
| The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo) | 3.75 |
| Two scoops of Granny Gothards ice creams and/or sorbets (v) | 5.95 |
| Affogato; vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i> | 5.50 |

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.

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

Perhaps try one of our seasonal hot chocolates?

Dairy-free milks available.

After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling Negroni

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

Plant-based

Working with Symplicity Foods we've created a range of amazing plant-based dishes.

The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

butcombe.com/suppliers-producers

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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for allergy and calorie information.

