



The White Hart

Evening Menu

Starters

Smoked Ham Hock Terrine - 11
Cranberry, Nasturtium
(Su, M, Ce,)

Roasted Camembert to Share - 14
Confit Garlic, Hot Honey, Focaccia
(Su, D, G, N) V

Soup of the Day - 10
Focaccia
(D, G) V

Pan Seared Scallops - 13
Squash, Chives
(D, Su, Mo)

Scotch Egg - 11
Piccalilli
(D, G, E, Su)

Crispy Cuttlefish - 11
Chilli, Sour Cherry
(Mo, Su)

Mains

Short Rib Burger - 20
Dry Aged Bacon, Mature Cheddar, Fries
(G, E, D, Su, Mu)

Pan Fried Chicken Breast - 24
School Farm Greens, Colcannon,
Wild Mushroom Sauce
(D, Su, C)

Beef Shin Bourguignon - 25
Pickled Red Cabbage, Mashed Potato
(Su, G, D)

Chargrilled Leek, Parmesan Pappardelle - 21
(Su, D, E, G) V

Brixham Monkfish - 25
Cheddar Pancake, Chard & Caviar
(Su, D, F, G)

Smoked Haddock & Pea Risotto - 22
Poached Egg
(Mu, Su, E, D, F)

Butterbean Stew - 21
Pickled Red Cabbage, Kale
(Su, D) VE

West Country 30-Day Aged Sirloin - 34
Slow Roasted Onion, Mushroom,
Triple Cooked Chips, Tenderstem Broccoli & Peppercorn Sauce
(Su, D, C, Se)

Day Boat Battered Fish - 18
Crushed Peas, Tartare Sauce, Chips
(Su, E, G, F, Mu)

Sides

Triple Cooked Chips - 6
(G) V

Char Grilled Tender stem, Harissa & Almond - 5
(Su, N) V

Truffle Fries - 7
(G, Su, D) V

Desserts

Sticky Toffee Pudding - 9
Sticky Toffee Sauce, Stem Ginger Ice Cream
(D, G, E)

Chocolate Mousse - 9
Cherry, Blackberry Sorbet
(E, D)

Trio of Ice Cream - 6
Please ask Server for flavours
(D)

Trio of West Country Cheese - 14
Honeycomb, Truffle
(G, D, Su)

Smoked Manuka, Earl Grey Creme Brulee - 9
Shortbread
(D, G, E)

Add a glass of Taylors 10yr Tawny - 6.75

ALLERGEN & DIET KEY:

C = Celery / CR = Crustaceans / E = Eggs / F = Fish / G = Gluten / L = Lupin / Mo = Mollusc / Mu = Mustard / N = Nuts
/ P = Peanuts / Se = Sesame / So = Soy / Su = Sulphites / GF = Gluten Free / D = Dairy / DF = Dairy (milk) Free / V = Vegetarian / VE = Vegan

Please talk to a member of staff concerning any allergies or dietary preferences

