



# The White Hart **Evening Menu** Starters

Smoked Ham Hock Terrine - 11

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

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

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

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

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

### Mains

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

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

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

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

Brixham Monkfish - 25 Cheddar Pancake, Chard & Caviar

(Su, D, F, G) West Country 30-Day Aged Sirloin - 34

Slow Roasted Onion, Mushroom, Triple Cooked Chips, Tenderstem Broccoli & Peppercorn Sauce (Su, D, C, Se)

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

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

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**

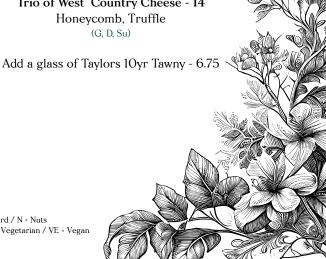
Sticky Toffee Pudding - 9 Sticky Toffee Sauce, Stem Ginger Ice Cream (D, G, E)

> Trio of Ice Cream - 6 Please ask Server for flavours

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

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

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



#### ALLERGEN & DIET KEY: