



The White Hart
-Ufford-

Sample Menu

Starters

Foragers Salad £12

With wild mushrooms, crispy nettles, wild leaves & nettle dressing (ve)

"Egg on Toast" £11

Black caviar with quails eggs, dill cream and caper pearls on toast (v)

Autumn Hummus £9

With roasted vegetables, seasonal seeds and flatbread (ve)

Rissole Fishcake £10.50

Traditional Midland's fishcake served with warm tartare sauce & egg yolk

Ham Hock Terrine £10

With hot mustard cream, pea tendrils, bread and butter

Baked Camembert £9.50

With seasonal seeds, lavender honey and sourdough (cn)

A la Carte

Ox Cheeks £19

*Slowly braised with chive and onion mash, bone marrow gravy,
braised red cabbage and hispi*

Fillet Steak 8oz £36

*7oz Filet steak with black tiger prawns, fondant potato, seasonal greens
and your choice of sauce*

Poisson Du Jour £22

*Please ask your server what the option of the day is
- Subject to change and availability -*

Truffle Risotto £18

With wild mushrooms and this season's English black truffles (ve)

Red Radicchio £16

Red Radicchio with pink grapefruit, marinated artichokes, Liliput capers and romesco sauce

'My Deer Pig' £17

*Ufford venison sausages served with black pudding, chive and onion mash
and bone marrow gravy*

Sides £4

Prawn Skewer, Chips, Fries, Side Salad (ve)

Sides £3

*Bone Marrow Gravy, Diane Sauce, Peppercorn Sauce
Supreme Sauce, Blue Cheese Sauce*



Pub Classics

Pie of the Day £16

With chive and onion mash, seasonal vegetables and bone marrow gravy

Fish & Chips £19.50

Beer battered cod loin, chips, tartare sauce, crushed peas & lemon

Chicken Supreme £17

French trimmed chicken breast with supreme sauce, roasted new potatoes and seasonal greens

Bavette Steak 10oz £20

30 days aged with semi-dried tomatoes, field mushroom, chips and watercress

The White Hart Burger £17

Served in a beer roll with braised ox cheek and stilton, burger sauce, salad, coleslaw and fries

Halloumi and Mushroom Burger £16

Served in a beer roll with burger sauce, salad, coleslaw & fries (v)

Desserts

Baked Cookie Dough £8.50

Chocolate cookie dough with a fudge centre, topped with ice cream (v)

Brulee Cheesecake £9

With seasonal fruit, sauce & vanilla ice cream (v)

Sticky Toffee Pudding £9

With salted caramel sauce and ice cream (v)

Chocolate Orange Tart £9.50

With seasonal fruit and ice cream (v)

Eves Pudding £8

Traditional English sponge of Bramley apples and sultanas served with custard (v)

Purbeck Ice Cream Sundae £9.50

Your choice of 3 scoops, served with crushed pistachios, sauce, fruit & brownie pieces (ve available)

*Allergen information – gf = gluten free; v = vegetarian; ve = vegan; cn = contains nuts
(These dishes can be adapted to suite any dietary requirements)*