



The White Hart
A Hotel



Starters

Ham Hock Terrine £10

With hot mustard cream, pea tendrils, bread and butter

Baked Camembert £9.50

With seasonal seeds, lavender honey and bread (v)

Autumn Hummus £9

With roasted vegetables, seasonal seeds and flatbread (ve)

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





The White Hart
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Mains

Roast Beef Sirloin £18.50

Yorkshire pudding, roast potatoes, cauliflower cheese, medley of seasonal veg & gravy

Roast Confit Lamb £18.50

Yorkshire pudding, roast potatoes, cauliflower cheese, medley of seasonal veg & gravy

Roast Pork Roulade £17

Stuffed rolled pork belly, Yorkshire pudding, roast potatoes, cauliflower cheese, medley of seasonal veg & gravy

Roast Chicken £16

Stuffing, Yorkshire pudding, roast potatoes, cauliflower cheese, medley of seasonal veg & gravy

Roasted Winter Hotpot £14

Autumn vegetable & truffle hotpot, Yorkshire pudding, cauliflower cheese, medley of seasonal veg & gravy (v)

(ve) – vegan available with changes

Fish & Chips £19.50

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





The White Hart
A. Hink



Desserts

Baked Cookie Dough £8.50

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

Brulé Lemon Cheesecake £9

With raspberry sorbet, served with a caramel flame (v)

Sticky Toffee Pudding £9

With salted caramel sauce 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 fruit, cookie dough pieces
and compote cream (ve available)*

