

# **MAIN MENU**

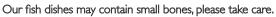
SNACKS TO SHARE		MAINS	
House olives, red pepper and tomato hummus, grilled St. Martin sourdough (ve)	8.50	Butcombe Gold beer-battered haddock and Koffmann chips, minted peas, tartare sauce	14.95
Whole rosemary-baked Camembert, dipping bread, garlic butter, pickles, sticky onion marmalade (v)	19.50	The White Hart burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, Koffmann fries	13.95
		Add smoked streaky bacon	1.50
STARTERS  Creedy Carver chicken and ham hock terrine, salad	7.50	10oz West End Farm gammon steak, Koffmann chips, Clarence Court eggs, pineapple, piccalilli	14.50
cream, chicken crackling, cornichons, grilled sourdough  Salt and pepper calamari, chilli ginger dipping sauce,	7.25	Slow-braised feather blade steak, mashed potato, bourguignon sauce, parsley and shallot crumbed carrot	15.50
charred lime, spring onion and coriander  Wild mushroom and truffle arancini, vegan aioli,	6,50	Creedy Carver duck confit leg shepherd's pie, duck crackling, sticky red cabbage, apple and raisins	14.50
rocket and lemon salad (ve)	0.50	Try this with our best-selling and Bristol-born brew; Butcombe Origin	al beer
Celeriac soup, apple, toasted hazelnuts, warm ciabatta, Netherend Farm butter (v)	5.95	Crown Prince squash risotto, vegan blue cheese, smoked chilli oil, crispy kale and sage, toasted pine nuts (ve)	12.50
Crispy Thai beef salad, gem lettuce, rice noodles, cashews, sesame, ginger and chilli dressing	6.95 / 11.50	Sweet potato, cauliflower, lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve)	11.95
Steamed River Fowey mussels in cider,	7.50 / 14.50	Add breaded Creedy Carver chicken	2.00
bacon and leeks, grilled sourdough	7.50711.50	Chalk Stream Farm trout fishcakes, Café de Paris butter sauce, greens, poached Clarence Court egg	13.95
SIDES		Stokes Marsh Farm 8oz rump; 28 day dry-aged on the bone steak, Koffmann chips, roasted mushroom, watercress	18.95
Koffmann pub chips (v)	4.25	Add peppercorn sauce	2.00
Koffmann fries, garlic mayo, Parmesan (v)	4.75		
Three cheese mac n cheese, Parmesan crumb (v)	5.50		
Butcombe beer-battered onion rings	3.50	Please see our Chef's	S
Winter greens, Café de Paris butter	3.75	daily market specials	
Roasted Crown Prince squash, sage, pine nuts (ve)	4.50		

### **TEAM REWARDS**

We hope you enjoy your meal with us. 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) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.



We cannot guarantee the total absence of allergens in our dishes.







#### **PUDDINGS**

	ole chocolate brownie, chocolate sauce, it choc chip ice cream, waffle cone (v)	6.50
	ky date and toffee pudding, toffee sauce, n and raisin ice cream (v)	5.75
Car	ramel roasted pineapple, coconut sorbet,	6.50

Apple and pear almond crumble, for one 5.75 / for two 8.95 vanilla custard or vanilla ice cream (v)

The White Hart cheeseboard, caramelised onion 9.50 and apple chutney, cornichons, crackers (v)

## **NEARLY FULL?**

Affogato; honeycomb ice cream, espresso, little biscuit (v) 4.50

**Food for thought;** 50p from every sale of this dish will be donated to The Burnt Chef Project

Little warm Nutella doughnuts (v) 4.25

Selection of Granny Gothards ice creams per scoop 1.95 and sorbets (v, veo)



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

## ILLY COFFEE, CLASSICO BLEND (V)

passion fruit, lime and mint, pistachio praline (ve)

## CANTON TEAS, BRISTOL (V)

Dairy-free milks available		English breakfast	2.50
Espresso	Single 1.50 / Double 2.25	Earl Grey	2.75
Americano	2.60	Peppermint	2.75
Cappuccino	3.20	ade Tips green	2.75
Latte	3.20		<u>-</u>
Flat white	3.10	Lemongrass and ginger	2.75
Mocha	3.50	Wild rooibos	2.75
'Monbana' hot chocolate	3.50	Red berry and hibiscus	2.75
Black Forest 'Monbana' hot chocolate	4.00	Chamomile	2.75

#### **OUR SUPPLIERS & PRODUCERS**

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

