



SUNDAY LUNCH AT THE WHITE HART
12pm – 6pm

BAR SNACKS, STARTERS & SHARING BOARDS

- Crispy squid, aioli £6
Cumberland wheel, pickled onion, English mustard £5
Bread selection with olives & oils £5
Venison & black pudding scotch egg, piccalilli £5.50
Old Winchester & ale rarebit £4.50
Hummus, olives, garlic flatbread £5
Seasonal soup, crusty bread £6.50
Grain & seed salad; roasted squash, avocado, pomegranate, orange, fennel, tahini dressing £7.50 / £12
Laverstoke Park farm buffalo mozzarella, roasted beets, candied walnuts, chicory £9
Gin cured Chalk Stream trout, pickled radish & cucumber, mustard, dill crème fraiche £9
Confit chicken & ham hock pressing, piccalilli, toasted sourdough £7.50
Rosemary & garlic baked camembert, fig relish, crusty bread £15

ROASTS

All our roasts are served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables, and gravy

- Rib of Beef £18
Roast Pork Belly £16
Corn Fed Roast Chicken £15
Spinach, Cauliflower & Chestnut Wellington £14

Add pigs in blankets £3.50

MAINS

- Ale battered south coast haddock, chips, minted pea puree, tartare sauce £14.50
Prime grilled short rib burger, smoked cheese, bacon, house relish, skin on fries £15
Halloumi & field mushroom burger, pesto, house relish, skin on fries £14
Classic fish pie: King prawns, mussels, salmon, cod & smoked haddock, mash, buttered greens £16.50
Pan fried fillet of halibut, caper crushed potatoes, spinach, fennel & almond puree, dill oil £24

SIDES – ALL £4

Mash * Truffle & Parmesan Fries * Buttered leeks & greens * Caesar gem salad * Buttered new potatoes *

Our food and drink are prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering.