



BREAD, OLIVES AND NUTS

- Sourdough and Ciabatta – for Two £7
choice of marinated olives or lime & coriander hummus
add Balsamic Vinegar and Stone pressed Olive Oil £1.50
- Nocellara Olives £3
- Marcona Almonds or Truffle Nuts £2.50

STARTERS

- White Hart Soup of the Day (V) £6
croutons, sourdough bread
- Black Bean, Apple & Kohlrabi Salad (V) £7
toasted almonds, orange dressing
- Sesame Crusted Belly Pork £8
roasted pear, parsnip toffee, watercress
- Sweet & Sour Soused Mackerel £7
baby leaf, sourdough crostini
- Pearl Barley & Butternut Risotto (V) £7
butternut pearls, courgette chips
- Baked Camembert for Two (V) £14.50
West Country Camembert style cheese, sunblush & rosemary focaccia, our own pickles

Deli Board for Two to Share

home-pickled quail eggs, marcona almonds, olives, sunblush tomatoes, chargrilled artichokes, Laverstoke mozzarella, sourdough bread

Then add three from the following:

Iberico ham, Iberico chorizo, English bresaola, sausage 'Scotch' egg chickpea 'Scotch' egg (V), coriander & lime hummus (V), roasted vegetables (V) Spenwood, Barkham blue or Wigmore cheese, *add another choice £4*

Soup & a filled Ciabatta

Served at Lunch, Wednesday to Saturday until 4pm
All served with Fries or a Mug of today's Soup

- Rare Roast Beef £9.50
baby gem, beef tomato, dill, gherkin, mustard mayo
- Smoked Salmon
cream cheese & chives
- Open Sandwich (V)
beef tomato, roast pepper, mozzarella, basil oil

DESSERTS

- Syrup Sponge Pudding £7
crème Anglaise
- Toffee Apple Crumble £7
honey & cinnamon ice-cream
- Chocolate Mousse £7
orange cookies
- Poached Pear in Rose Wine £7
berry panna cotta, sable biscuit
- The White Hart Inn Regional cheese board (V) £11
artisan biscuits and pear chutney
- Two scoops of The White Hart's own ice cream £4.50
made with proper ingredients – Vanilla, Honey & Cinnamon, Raspberry Sorbet, Blackberry, Strawberry or Chocolate.
Add another scoop, £2

MAIN COURSES

- Braised Lamb Shank £19.50
vegetable dauphinoise, buttered root vegetables, red wine jus
- Thai-style Curried Vegetables (V) £15.50
spring onion & ginger rice cake, bok choy
- Celeriac Lasagne (V) £14
celeriac 'pasta', tomato ragout, roasted vegetables
- Smoked Finnan Haddock £16.50
warm salad of baby potatoes, chorizo, cherry tomato, spinach, poached egg, parmesan shavings

THE CLASSICS

- Aged Berkshire Ribeye Steak £24
balsamic tomatoes on the vine, smoked paprika chips, dressed leaves, *add peppercorn sauce, £2.50*
- Steak & Saviour Ale Pie £16.50
buttery mash, roasted roots, cabbage, jug of gravy
- Venison & Redcurrant Sausages £14
buttery mash, red wine & onion gravy, crispy onion rings
- Saviour Ale-battered Cod & Chips £14.50
hand-cut chips, mushy peas, our own tartare sauce
- White Hart Beef Burger £14.50
with burger relish
- White Hart "No Beef" Veggie Burger (V), £14
a field mushroom & beetroot patty with garlic aioli
each with toasted brioche bun, baby gem, beef tomato, dill gherkin, Monterrey jack cheese

Side Dishes

Paprika Chips, Skinny Fries, Onion Rings, Seasonal Greens, House Salad, Petit Ratatouille

Classic Salad Bowls

Starter £8.50 | Main £16

Pepper Beef Fillet Asian Salad, sweet & sour dressing

Free Range Chicken and Smoked Bacon Caesar Salad

Three Bean & Rocket Salad (V) with sweet roasted peppers, caperberries, sunflower seeds, feta cheese, spiced peanut dressing

CHILDREN'S MENU

- Sausage & Mash £7
onion gravy
- Sausage & Fries £7
baked beans
- Cod & Chips £7
garden peas or baked beans
- Burger & Fries £7
with or without cheese,
- Ciabatta "Pizza" £7
chorizo tomato sauce, melted cheese

Please note that some of our dishes may contain nuts, dairy, cereals containing gluten and other ingredients that may be allergens. Owing to the nature of our operation, we cannot fully guarantee that any food or drinks will be completely free from any of the allergens that may be incorporated in certain items. Product specifications may change periodically and may have changed since your last visit. Our fish dishes may contain small bones.

All prices include VAT at the current rate.

APERITIF

Collet NV Champagne £9.50
Highclere G&T £8
Tarquins Gin Negroni £8

CHAMPAGNE & BUBBLES

	125ml	Bottle
Prosecco Extra Dry 'Fili' Sacchetto Veneto, Italy 12% crisp : apple : pear	£6	£29
Goring Brut 'Family Release' Sussex, Wiston Estate 12% English : Methode Traditionnelle : crisp	£9.50	£49
Champagne Collet 'Art Deco' Brut NV France 12.5% elegantly refreshing : white peach : butter	£9.50	£49
Laurent Perrier Rosé Champagne, France 12% the classic pink pinot noir : ripe red fruit		£90

DESSERT WINES

	50ml	½ Bottle
Cadillac, Château du Juge Bordeaux, France 13% apricot : peaches : fresh	£4	£25
Semillon, Berton Vineyard Reserve South Eastern Australia 11.5% luscious : honey : balanced	£4.50	£26
Black Muscat, 'Elysium', Quady California, USA 15% spicy : strawberry : orange	£4.75	£29

WHITE WINES

	175ml	250ml	Bottle
Smederevka Tikves Tikves, Republic of North Macedonia 11.5% lemon : peach : jasmine	£5.50	£7.50	£22
San Giorgio Pinot Grigio DOC Veneto, Italy 12% classic : lemon : pear drops	£6	£8	£23
Albarino, 'Coral do Mar, Galicia Galicia, Spain 13% mineral : citrus ; fresh			£28
Chenin Blanc, Breederskloof Olifantsberg Western Cape, South Africa 13.5% red apple : crisp : white grape			£28
Sauvignon Blanc Marlborough, Ibbotson Marlborough, New Zealand 12.5% gooseberry : passion fruit : starfruit	£7.50	£10	£29
Saint Veran 'Carmante' Domaine Botti Burgundy, France 13% creamy : oak : ripe stone fruit			£36
Pouilly Fume Domaine Tabordet Pouilly-sur-Loire, France 13% flinty : classically dry : very French SauvBlanc			£45

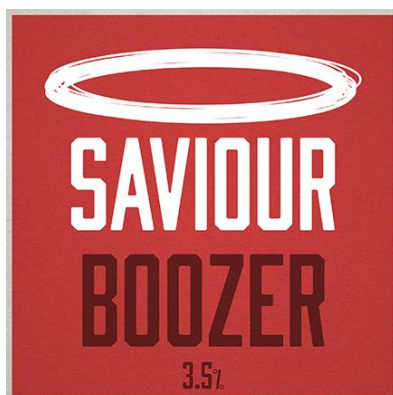
ROSÉ WINE

Gris Blanc' Gerard Bertrand, Pays D'Oc Languedoc-Roussillon, France 13% pale pink : elegant : refreshingly light	£6.50	£8.50	£26
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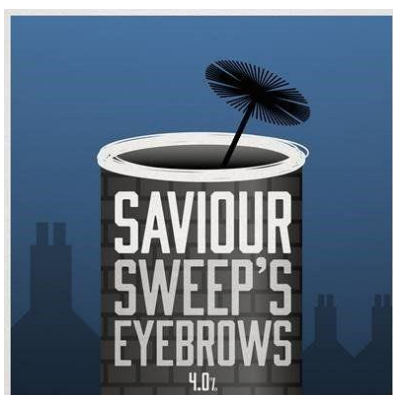
RED WINES

Kratosija Tikves Tikves, Republic of North Macedonia 13.5% Zinfandel style : smooth red fruit	£5.50	£7.50	£22
Côtes du Rhône 'Les Vignes du Prince Rhône, France 14% spiced red fruit ; full flavour : earthy finish		½ Bottle	£16
Tempus Two Merlot, Hunter Valley, SE Australia 13% rich: red fruit: smooth	£6.50	£8.50	£24
Le pigeonier du Chapitre Fleurie Fleurie, France 13% refreshing : light : great Beaujolais			£28
Ondarre, Rioja Reserva Rioja, Spain 13% dark fruits : leather : spice	£7.50	£10	£29.50
Malbec '1300', Uco Valley Mendoza, Argentina 14% blackcurrants : violets : sweet spice	£8	£10.50	£31
Primitivo di Manduria 'Talo' San Marzano Apulia, Italy 14% smooth: rich : intense			£35
Tuatara Bay, Pinot Noir Marlborough, New Zealand 13% soft : ripe red cherries : subtle toasty finish			£38
Chateau Pont des Guitres, Pomerol Right Bank Bordeaux, France 14.5%, velvety : plum : ripe dark fruit			£48
Château Cissac, Haut-Médoc Left Bank Bordeaux France, 13% cassis : cedar : cherry			£48

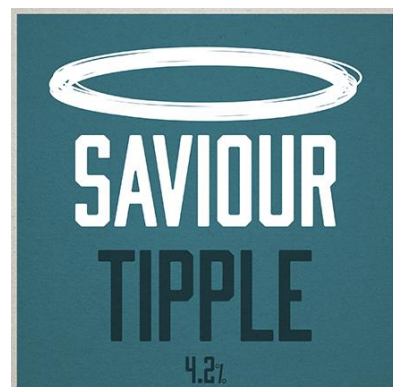
SAVIOUR ALES – BREWED ON THE PREMISES



A simple session ale, brewed using Northdown hops from Worcestershire. A good example of a Midlands brew, compared with the bitterness of London beers.



A traditional porter. Initial taste of roasted barley gives way to chocolate with a dry finish. Good mouthfeel, though not heavy. A good session beer.



A dark complex brew using chocolate and roasted malts. Dry hops ensure the malts are balanced with a hint of bitterness.



A full-bodied golden beer with a satisfying bitterness to offset the sweetness of crystal malt.