

NIBBLES

Olives & Confit Garlic	3.25
Satay Chicken Skewers	4.95
Pork Belly Bits	4.95
Maple Bacon & Halloumi Bites	4.50

SHARING BOARDS

The Hart & Soul	
Pork Belly Bits, Chestnut Scotch Egg, Guinea Fowl Ballotine, Studded Camembert, Beer Calamari	16.50
Appetiser Board	
Beer Calamari, Cherry Glazed Ribs, Crispy Duck Pancakes	15.95

STARTERS

Whitebait	
Homemade tartare sauce	5.95
Rosemary & Garlic Studded Camembert	
Parmesan cheese straws	7.50
Ballotine of Guinea Fowl & Black Pudding	
quince jelly and parsnip purée	6.95
Crispy Duck Pancakes	
hoisin sauce, cucumber, spring onions	8.25
Pan Seared Scallops	
pea & cider sauce, prosciutto crisp	11.50
Beer Battered Calamari	
Sam Adams Beer, Lime	6.95
Chestnut & Wild Mushroom Scotch Egg	
Spiced Butternut Purée	6.25
Homemade Soup - ask a member of the team	
homemade crusty bread	5.50

**Fancy a little nibble?...
Have a look at our bar snacks**



MAINS

Lamb Rump	
Jerusalem artichoke & potato dauphinoise, roasted fennel, port & confit garlic sauce	17.95
Pan Fried Sea Bass	
vegetable gnocchi, wild mushrooms, lemon butter sauce	17.50
Orzo Risotto	
wild mushroom, confit garlic, sun blushed tomatoes, lemon thyme	13.95
Local Ale Battered Haddock	
hand cut chips, vinegared mushy peas, homemade tartare sauce	13.50
Spiced treacle Glazed Ham	
Free range eggs, hand cut chips, homemade piccalilli	12.95
Autumnal Allotment Salad	
humous, cavolo nero, dirty rice, roasted veg, halloumi. All from our own allotment.	14.25
..... Add a piece of juicy feather blade steak or succulent chicken for only 3.50	

OUR STEAKS... OUR PASSION!

35 day aged Sussex Sirloin 8oz	20.50
28 day aged Fillet 8oz	27.25
Feather Blade 12oz	22.50
30 day wet aged Rib Eye 12oz	28.50
Flank Steak 14oz	24.50
45 day in house dry aged Côte de Boeuf 20oz to share	59.95

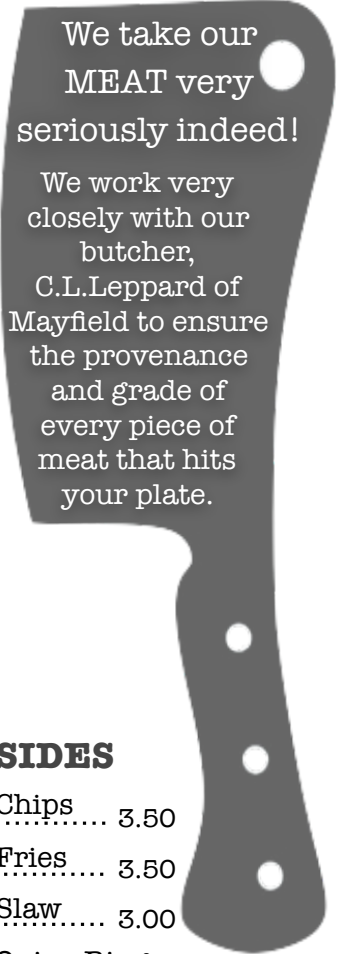
All steaks are served with hand cut chips, balsamic roasted cherry vine tomatoes, chargrilled flat mushroom & baby leaf garnish

Why not add one of our steak sauces... 2.75

Bourbon peppercorn Sauce - green peppercorns, Kentucky Bourbon, cream, our own beef jus	
The White Hart Sauce - roasted tomato ketchup, Worcestershire sauce,	
Béarnaise Sauce - white wine vinegar, egg yolks, tarragon, local dairy butter	
Port & Stilton - Ruby Port, Stilton, our own beef jus	
Garlic Butter - local dairy butter, garden herbs, herb mop	

...AND THE BURGERS & RIBS!

The Classic Burger- American cheese, crispy bacon, dill pickles, lettuce, zingy burger sauce, skin on fries	14.95
The Chicken Burger- whole chicken breast, sweet BBQ crust, lettuce, tiger sauce, skin on fries	12.95
The Big Dirty- two 5oz patties home maple cured bacon, zingy burger sauce, lettuce, homemade slaw, onion rings	15.95
Double Cherry Baby Back Ribs-cherry smoked & cherry glazed, homemade slaw, skin on fries	17.25



We take our
MEAT very
seriously indeed!

We work very
closely with our
butcher,
C.L.Leppard of
Mayfield to ensure
the provenance
and grade of
every piece of
meat that hits
your plate.

SIDES

Chips	3.50
Fries	3.50
Slaw	3.00
Onion Rings	3.00
Sweet Pot Fries	3.50
Roasted Root Veg	3.50
Bloomin' Onion	4.95