

White Hart Market Menu

Starters

Spicy Fishcakes
cherry tomato compote

Soup
baked bread

Pear and Walnut Salad
blue cheese dressing

Smoked Chicken Caesar Salad

Mains

Pie of the Day one of the following is on offer
(Game pie, Chicken & Mushroom, Fish Pie, Steak & Kidney Pudding)
vegetables and potatoes

Supreme of Chicken
creamy mushroom sauce, chive mash

Confit of Belly Pork
crushed new potatoes and apple, cider jus

Grilled Haddock
spinach and leek cream mash potato

Desserts

Raspberry and White Chocolate Pannacotta

Roast Almond and Amaretto Cheesecake

Brie and Smoked Cheddar
celery and biscuits

Syrup Sponge Pudding
custard

2 Courses £15.95

3 Courses £19.95

White Hart Cheese Menu

Brie

is a soft cows' cheese named after Brie, the French province in which it originated (roughly corresponding to the modern department of Seine-et-Marne). It is pale in color with a slight grayish Tinge

Applewood Smoked

The all famous cheddar, smoked flavored and covered in paprika.

Goats Cheese

It has a delicate velvety soft white coat. When young it is mild and slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavor.

£6.95

With Crackers and Chutney

Dessert Wine

(Muscat de Rivesaltes)

Domaine de Rombeau N. V 12cc glass - £4.25 / Half bottle - £11.95

Fresh ripe grapes, citrus and honey, raising sweet without being sugary

Elysuim Black Muscat

£6.00 per glass / £22.00 per bottle

A ruby red dessert wine with a floral aromatic full flavour, a perfect partner to chocolate or coffee dessert