

# A La Carte at The White Hart



## To Share

**Noccellara olives - 4**

**Daily bread & whipped butter (D, G)  
- 5**

**Scotch egg piccalilli, wild mustard  
(E, G, D) - 7**

## To Start

**Crab cocktail, yellow curry mayo, picked mussel (CR, D,  
Shellfish) - 13**

**Mushroom parfait, ale chutney, summer truffle (D, SU) - 10**

**Roasted carrot veloute, pumpkin seed pesto (D, N) - 7**

**Cured monkfish, cucumber & mustard - 10**

**Tamworth Pig Cheek, hispi cabbage & thyme (SU, G) - 11**

## MAINS

**Line caught wild bass,  
Poached mussel, wild chervil, foraged sea herbs & English wine sauce (Shellfish, D) - 21**

**Gnocchi, butternut squash & hard cheese (D, N) - 16**

**Devon duck breast,  
beetroot cooked in blackcurrant vinegar, duck hash brown & duck jus (SU, D) - 22**

**Local pork chop,  
pickled hispi cabbage, charcuterie gravy & golden raisin (SU, D) Can be DF - 20**

**Pappardelle pasta,  
wild mushroom truffle & parmesan (D, E) - 16**

## SIDES

**Roasted beets & cherry mollasses (D) - 4**

**School farm greens (D) Can be DF - 4**

**New potatoes & garlic butter (D) - 4**

### ALLERGEN & DIET KEY:

*c = Celery / cr = Crustaceans / e = Eggs / f = Fish / g = Gluten / l = Lupin / m = Milk / mo = Mollusc / mu = Mustard / n = Nuts /  
p = Peanuts / se = Sesame / so = Soy / su = Sulphites / GF = Gluten Free / DF = Dairy (milk) Free / V = Vegetarian / VN or VG = Vegan*