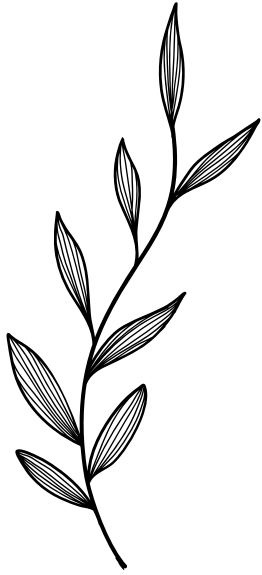




The White Hart



Starters

**Smoked Mackerel Pate,
Apple Salsa, Focaccia - 12**
(D, E, F, SU, G)

**Hamhock Terrine, Beetroot,
Apple, Goats Curd - 11**
(MU, SU, D) - GF

Focaccia, Olive Oil & Balsamic Vinegar - 7
(G, SU) - DF, V, VE

**Soup of the Day,
Focaccia - 10**
(D, G)

**Crispy Cuttlefish, Chilli,
Spring Onion, Sriracha Sauce - 11**
(MO, SU) - GF, DF

**Roasted Camembert to Share,
Hot Honey, Focaccia - 14**
(SU, D, G) - Can be GF

A la Carte

**Hake,
Parmentier Potatoes, Brown Shrimp, Leeks,
Preserved Lemon - 24**
(D, MU, F - Shellfish)

**Chicken Breast
Pomme Puree, Creamed Savoy Cabbage &
Red Wine Jus - 23**
(D, SU) - GF, Can be DF

**Wild Mushroom Risotto,
Crispy Kale - 20**
(SU, D) GF, Can be DF & VE

Leek & Parmesan Pappardelle - 20
(SU, D, E, G) - V

**Beef Bourguignon
Mashed Potato - 24**
(SU, D, C) - GF

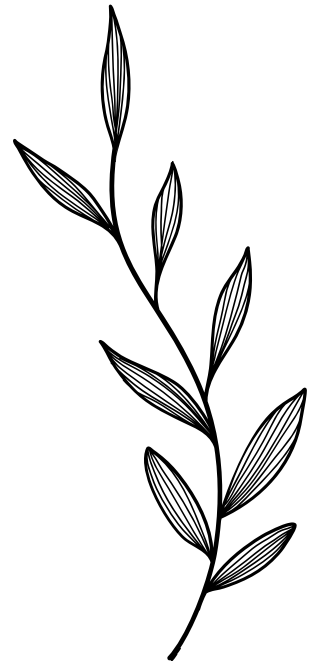
Pub Classics

**Pie of the Day,
Buttered Estate Greens, Garlic
Mash**
(G, D, E, SU)

**Dartmoor Beef Burger,
Bacon, Emmental Cheese,
Lettuce, Garlic Aioli, Fries - 19**
(G, E, D, SU, MU) - Can be GF & DF

**Dartmoor 30-day aged Steak,
Slow Roasted Onion, Mushroom,
Triple Cooked Chips, Peppercorn
Sauce - POA**
(SU, D) - GF, Can be DF

**Dayboat Beer Battered Fish
Crushed Peas, Tartare Sauce,
Chips - 18**
(SU, E, G, F, MU) - DF



Desserts

**Sticky Toffee Pudding,
Sticky Toffee Sauce, Vanilla Ice Cream - 9**
(D, G, E) - V

**Plum Tart Tatin,
Ginger Ice Cream - 9**
(G, D, E) - V

Trio of Ice Cream - 6
(D) - V
Please Ask Server For Ice Cream Selection

**Single Estate Chocolate Mousse,
Honeycomb / cherry - 9**
(E, D) - GF, V

Estate Garden Greens - 5
(SU, D) - GF, Can be DF

**Trio of Devon Cheese,
Honeycomb - 14**
(G, D, SU) - V

Sides

Autumn Salad - 6
(MU, SU) - DF, GF, V, Can be VE

Skinny Fries - 5
V, VE

Add a glass of Taylors 10yr Tawny - 6.75

ALLERGEN & DIET KEY:
C = Celery / CR = Crustaceans / E = Eggs / F = Fish / G = Gluten / L = Lupin / MO = Mollusc / MU = Mustard / N = Nuts
/ P = Peanuts / SE = Sesame / SO = Soy / SU = Sulphites / GF = Gluten Free / D = Dairy / DF = Dairy (milk) Free / V = Vegetarian / VE = Vegan

Please talk to a member of staff concerning any allergies or dietary preferences in your party.



Children's Menu



Main Courses

Children's Fish & Chips,
Crushed Peas, Tartare Sauce, Fries
(SU, E, G, F, MU)

Buttermilk Chicken,
Chips, Beans
(G, D)

Children's Sausage & Mash,
Estate Greens, Gravy
(D, SU, G) - Can be DF

Children's Tomato Pasta,
Cheddar Cheese
(D, G) - Can be DF

Desserts

Sticky Toffee Pudding,
Sticky Toffee Sauce, Vanilla Ice
Cream
(D, G) - V

Duo of Ice Cream
(D) - V

Chocolate Mousse
(D, E) - V

Please Ask Server For Ice Cream Selection

One Course - 11
Two Courses - 15

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