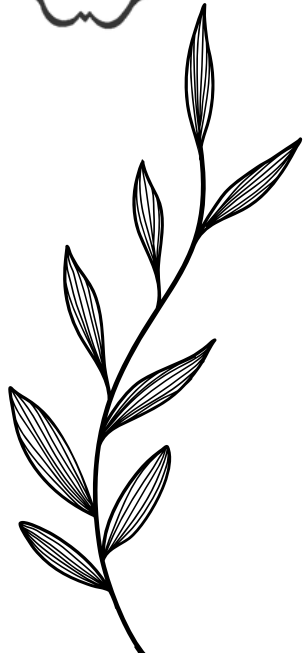




Sundays at the White Hart



Starters

Smoked Mackerel Salad,
Horseradish - 9.5
(F, SU) - GF, DF

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

Soup of the Day,
Focaccia bread - 10
(G) - DF

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

Sunday Roasts

28 Day Aged Dartmoor Beef - 23
(SU, G, MU, D) - Can be DF & GF

Porchetta, Sage Stuffing, Apple Sauce - 22
(G, D, SU) - Can be DF & GF

Roasted Chicken Breast - 22
(D, G, SU) - Can be DF & GF

Roast Hispi Cabbage - 19
(D, G) - V, Can be DF & GF

All Served With Roast Potatoes Carrots, Parsnips, Locally Sourced
Greens & Cauliflower Cheese

Add a side of additional roasted potatoes or cauliflower cheese for £5



A La Carte

Fish of the Day, Seaweed Sauce - 24
(D, SU) - GF, Can be DF

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

Desserts

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

Single Estate Chocolate Mousse,
Honeycomb, White Chocolate Ice Cream - 9
(E, D) - GF, V

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

Add a glass of Taylors 10yr Tawny - 6.75

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

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.