



THE
WHITE
HART



STARTERS

White Hart Soup of the Day (V) croutons, sourdough bread	£6
Black Bean, Apple & Kohlrabi Salad (V) toasted almonds, orange dressing	£7
Pan Seared Pigeon Breast fennel salad, pickled mushrooms, beetroot sorbet	£8
Sesame Crusted Belly Pork roasted pear, parsnip toffee, watercress	£8
Sweet & Sour Soused Mackerel baby leaf, sourdough crostini	£7
Pearl Barley & Butternut Risotto (V) butternut pearls, courgette chips	£7
Baked Camembert for Two (V) West Country Camembert style cheese, sunblush & rosemary focaccia, our own pickles	£14.50

Deli Board for Two to Share home-pickled quail eggs, marcona almonds, olives, sunblush tomatoes, chargrilled artichokes, Laverstoke mozzarella, sourdough bread	£19
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Then add three from the following:

Iberico ham, Iberico chorizo, English bresaola,
coriander & lime hummus, roasted vegetables,
chickpea 'scotch' egg, Spenwood, Barkham blue or
Wigmore cheese *add another choice £4*

Berkshire "Ham" Ploughmans homemade pork pie, scotch egg, Spenwood cheese, pressed ham hock, our own pickles and chutneys, wedges of bread	£17.50
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Berkshire "Cheese" Ploughmans (V) Spenwood cheese, honey-basted goats cheese, spiced chickpea "scotch egg, our own pickles and chutneys, wedges of bread	£16.50
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Soup & a filled Ciabatta Served at Lunch, Wednesday to Saturday until 4pm All served with Fries or a Mug of today's Soup	£9.50
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Rare Roast Beef
baby gem, beef tomato, dill, gherkin, mustard mayo

Smoked Salmon
cream cheese & chives

Open Sandwich (V)
beef tomato, roast pepper, mozzarella, basil oil

DESSERTS

Syrup Sponge Pudding crème Anglaise	£7
Toffee Apple Crumble honey & cinnamon ice-cream	£7
Chocolate Mousse orange cookies	£7
Poached Pear in Rose Wine berry panna cotta, sable biscuit	£7
The White Hart Inn Regional cheese board (V) artisan biscuits and pear chutney	£11

White Hart's own ice-creams

Two scoops, £4.50 – Vanilla, Honey & Cinnamon, Raspberry
Sorbet, Blackberry, Strawberry or Chocolate *add another, £2*
We make our own ice-cream with proper ingredients!

BREAD, OLIVES AND NUTS

Sourdough and Ciabatta – for Two	£7
choice of marinated olives or lime & coriander hummus <i>add Balsamic Vinegar and Stone pressed Olive Oil</i>	£1.50
Nocellara Olives	£3
Marcona Almonds or Truffle Nuts	£2.50

APERITIF

Collet NV Champagne	£9.50
Highclere G&T	£8
Tarquins Gin Negroni	£8

MAIN COURSES

Breast of Pheasant confit leg, fondant potato, bacon greens, game & redcurrant jus	£17.50
Braised Lamb Shank vegetable dauphinoise, buttered root vegetables, red wine jus	£19.50
Thai-style Curried Vegetables (V) spring onion & ginger rice cake, bok choy	£15.50
Celeriac Lasagne (V) celeriac 'pasta', tomato ragout, roasted vegetables	£14
Smoked Finnan Haddock warm salad of baby potatoes, chorizo, cherry tomato, spinach, poached egg, parmesan shavings	£16.50

THE CLASSICS

Aged Berkshire Ribeye Steak balsamic tomatoes on the vine, smoked paprika chips, dressed leaves <i>add peppercorn sauce, £2.50</i>	£24
Steak & Saviour Ale Pie buttery mash, roasted roots, cabbage, jug of gravy	£16.50
Venison & Redcurrant sausages buttery mash, red wine & onion gravy, crispy onion rings	£14
Saviour Ale-battered Cod & Chips hand-cut chips, mushy peas, our own tartare sauce	£14.50
White Hart Beef Burger with burger relish	£14.50
White Hart "No Beef" Veggie Burger (V), a field mushroom & beetroot patty with garlic aioli <i>each with toasted brioche bun, baby gem, beef tomato, dill gherkin, Monterrey jack cheese</i>	£14

Side Dishes

Paprika Chips, Skinny Fries, Onion Rings,
Seasonal Greens, House Salad, Petit Ratatouille

Classic Salad Bowls

Pepper Beef Fillet Asian Salad, sweet & sour dressing

Free Range Chicken and Smoked Bacon Caesar Salad

Three Bean & Rocket Salad (V) with sweet roasted peppers,
caperberries, sunflower seeds, feta cheese, spiced peanut dressing

Starter	£8.50
Main	£16.00

CHILDREN'S MENU

Sausage & Mash onion gravy	£7
Sausage & Fries baked beans	£7
Cod & Chips garden peas or baked beans	£7
Burger & Fries with or without cheese,	£7
Ciabatta "Pizza" chorizo tomato sauce, melted cheese	£7

Please note that some of our dishes may contain nuts, dairy, cereals containing gluten and other ingredients that may be allergens. Owing to the nature of our operation, we cannot fully guarantee that any food or drinks will be completely free from any of the allergens that may be incorporated in certain items. Product specifications may change periodically and may have changed since your last visit. Our fish dishes may contain small bones.

All prices include VAT at the current rate.

For groups of six or more people we automatically add a 10% service charge. Please let us know if you do not wish to pay this discretionary charge.



Gin of the Week
 Try a new gin.
 Ask GM Ben
 what's new this week.

Try a new Wine...
 Our bins ends are sold by the glass.
 Try something new and fabulous.
 Ask us about this
 week's special wine.

CHAMPAGNE & BUBBLES	125ml	Bottle
Prosecco Extra Dry 'Fili' Sacchetto Veneto, Italy 12% crisp : apple : pear	£6	£29
Goring Brut 'Family Release' Sussex, Wiston Estate 12% English : Methode Traditionnelle : crisp	£9.50	£49
Champagne Collet 'Art Deco' Brut NV France 12.5% elegantly refreshing : white peach : butter	£9.50	£49
Laurent Perrier Rosé Champagne, France 12% the classic pink pinot noir : ripe red fruit		£90



WHITE WINES	175ml	250ml	Bottle
Smederevka Tikves Tikves, Republic of North Macedonia 11.5% lemon : peach : jasmine	£5.50	£7.50	£22
San Giorgio Pinot Grigio DOC Veneto, Italy 12% classic : lemon : pear drops	£6	£8	£23
Albarino, 'Coral do Mar, Galicia Galicia, Spain 13% mineral : citrus ; fresh			£28
Chenin Blanc, Breederskloof Olifantsberg Western Cape, South Africa 13.5% red apple : crisp : white grape			£28
Sauvignon Blanc Marlborough, Ibbotson Marlborough, New Zealand 12.5% gooseberry : passion fruit : starfruit	£7.50	£10	£29
Saint Veran 'Carmante' Domaine Botti Burgundy, France 13% creamy : oak : ripe stone fruit			£45
Pouilly Fume Domaine Tabordet Pouilly-sur-Loire, France 13% flinty : classically dry : very French SauvBlanc			£45

ROSÉ WINES

Gris Blanc' Gerard Bertrand, Pays D'Oc Languedoc-Roussillon, France 13% pale pink : elegant : refreshingly light	£6.50	£8.50	£26
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RED WINES

Kratosija Tikves Tikves, Republic of North Macedonia 13.5% Zinfandel style : smooth red fruit	£5.50	£7.50	£22
Côtes du Rhône 'Les Vignes du Prince Rhône, France 14% spiced red fruit ; full flavour : earthy finish		½ Bottle	£16
Tempus Two Merlot, Hunter Valley, SE Australia 13% rich: red fruit: smooth	£6.50	£8.50	£24
Le pigeonnier du Chapitre Fleurie Fleurie, France 13% refreshing : light : great Beaujolais			£28
Ondarre, Rioja Reserva Rioja, Spain 13% dark fruits : leather : spice	£7.50	£10	£29.50
Malbec '1300', Uco Valley Mendoza, Argentina 14% blackcurrants : violets : sweet spice	£8	£10.50	£31
Primitivo di Manduria 'Talo' San Marzano Apulia, Italy 14% smooth: rich : intense			£35
Tuatara Bay, Pinot Noir Marlborough, New Zealand 13% soft : ripe red cherries : subtle toasty finish			£38
Chateau Pont des Guitres, Pomerol Right Bank Bordeaux, France 14.5%, velvety : plum : ripe dark fruit			£48
Château Cissac, Haut-Médoc Left Bank Bordeaux France, 13% cassis : cedar : cherry			£48

DESSERT WINES	50ml	½ Bottle
Cadillac, Château du Juge Bordeaux, France 13% apricot : peaches : fresh	£4	£25
Semillon, Berton Vineyard Reserve South Eastern Australia 11.5% luscious : honey : balanced	£4.50	£26
Black Muscat, 'Elysium', Quady California, USA 15% spicy : strawberry : orange	£4.75	£29



THE WHITE HART Join us for Sunday Lunch
 Served 12 noon to 5pm

The best roast lunches in Hamstead Marshall
 Traditional meat and
 fabulous vegetarian roasts
 all with traditional trimmings and pan gravy
 Accompanied by Roast Potatoes,
 Honey Roast Parsnips and Carrots, Savoy Cabbage,
 Creed and Cauliflower & Broccoli Mornay

Our wines by the glass are also available as a 125ml measure

Want to take a bottle home?

All our wines are available to take away to enjoy in the comfort of your own home

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