



Example Lunch & Dinner menu

Bread, garlic butter, oil & balsamic, jalapeño jam £5.50 (V)
Nocellara olives £3.00

STARTERS

Leek & potato soup, herb cheese toastie £7.00 (V)
Fishcake, Salad £8.50
Heirloom tomato, buffalo mozzarella, basil oil £8.00
Stone bass carpaccio, kohlrabi, radish, lime & soy dressing £9.00
Pork & chicken terrine, piccalilli, toast £7.00
Confit duck salad, plum, lemon dressing £8.00
Mackerel, fennel & grapefruit salad £8.50

MAINS

Gurnard, samphire, mussels & seafood emulsion £20.00
Pork tenderloin, black pudding, grilled leeks, sauté potato £18.00
Half chicken, charred shallots, runner beans, sweetcorn sauce £17.50
Quinoa salad, mix roasted vegetables, feta cheese, compressed burnt baby gem £13.00 (V)
Smoked haddock, pak choi, potato cake, green sauce £16.50
Bacon double cheese burger, fries, pickle £13.50
Soft shell crab burger, crayfish sauce, fries, coleslaw £19.00
Fish & chips, mushy peas, tartar sauce £13.50
Seeded brie, jalapeno jam, chips £10.50 (V)
10oz sirloin, chips, watercress, marinated pepper £22.50
Add sauce, peppercorn or jus £2.50 garlic & herb butter £2

SIDES - EACH £3.00

chips, fries, sweet potato fries, onion rings, new potatoes,
mixed vegetables, coleslaw, green salad

DESSERTS

Tart of the day, ice cream £5.50
Peach & marshmallow £6.00
Chocolate mousse, mint curd, hazelnut tuile £7
Apple muffin, caramelised apple, white chocolate & raspberry ice cream £6.50
Cheese board, apple chutney, bread £8
Dawlicious local ice cream, 3 scoops £5
Strawberry, chocolate, fudge, white chocolate & raspberry

Bain & Bridges at The White Hart

Please do make us aware of any appropriate allergies or intolerances. (n) contains nuts (v) vegetarian
Our game is locally sourced, as careful as we are it may still contain shot. 10% service charge is added to tables of 6 or more at your discretion

Patrons - Tom & Jamie Bainbridge

Head Chef - GiGi putzu