



THE
WHITE HART
COUNTRY INN

MAIN MENU

SNACKS

Smoked olives with garlic confit
£4.95 (v)

Deep fried lebanese pickles with sriracha mayo
£5.95 (v)

Courgette wrapped halloumi
parcels with dill tartare
£8.95 (v)

Smoked rosemary and olive foccacia muffins
with served with balsamic and sumac mollases
£6.95 (v)

STARTERS

Soup of the day served with crusty bread
£6.95

Creamy hummus with red pepper and
isot pepper drizzle served with
sourdough pitta
£7.95 (v)

Butchers cured meat platter with prime cuts
of the week, served with suffolk pickles
and crusty bread
£12.95

Smoked camembert topped with
garlic confit and chutney
£10.95 (v)

Smoked Gnocchi topped with shakshuka
£9.50

SIDES

£3.95 each

Chips
Mash
Colcannon mash
Dauphinoise potato
Steamed veg
Slaw

EXTRAS

£3.00 each

Stilton sauce
Sriracaha butter
Foccacia muffins
Side salad

MAIN EVENT

Steak and ale pie topped with
bone marrow croissant crust, served with mash
£14.95

Smoked baby back ribs glazed with N'duja bbq
sauce, served with chips and sriracha coleslaw
£14.95

Smoked picante and sumac ½ spatchcock
chicken with celeriac dauphinoise
£16.95

Beer battered plaice with chips,
mushy peas and dill tartare
£15.95

Sweet and smokey pork belly with
colcannon mash
£17.95

CLASSIC TWISTS

4oz steak burger topped with
2oz smoked salami burger, served with
chips and sriracha slaw
£18.00

35 day aged 6oz ribeye steak topped with
bone marrow butter, chips and peas
£22.95

Cedar plank smoked salmon fillet with
dauphinoise potatoes
£18.95

Poor Man's Brisket
Smoked pulled beef with chips, topped with
cheese and baby ray gravy
£18.95

Harrissa smoked cauliflower topped with
tahini sauce and pomegranate
£17.95 (v)

Smoked celeriac steaks served with chips and
burnt red pepper butter
£17.95 (v)



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DRINKS MENU

DRAUGHT BEERS

	HALF	PINT
Amstell	£2.95	£4.95
Birra Morretti	£3.20	£5.10
Estrella Galicia	£3.20	£5.10

PALE ALE & CIDER

	HALF	PINT
Ice Breaker	£3.00	£6.00
Inch's	£2.95	£5.50
Koppaberg dark fruit	£3.00	£6.00

CASK ALE

	HALF	PINT
Old Speckle Hen	£3.00	£5.95
Guest ale	£3.00	£5.95

BOTTLED BEERS & CIDERS

Gluten Free Estrella Galicia	£4.80
Peroni	£4.80
Koppaberg orange & ginger	£4.95
Koppaberg pear	£4.95

SPIRITS

	SGL	DBL
Bacardi	£3.50	£7.00
Bacardi gold rum aged 8 years	£4.00	£8.00
Baileys	£4.00	£7.50
Chambord	£4.00	£7.00
Cointreau	£4.00	£7.00
Disaronno	£4.00	£7.00
Grand Marnier	£4.90	£8.00
Malibu	£4.00	£7.00
Tequila	£4.00	£7.00
Absolute Vodka	£4.10	£7.50
Southern Comfort	£4.00	£7.00

COGNACS

	SGL	DBL
Remy Martin	£4.95	£9.00
Hennessy VS	£6.00	£11.00

WHISKEY

Bells	£3.95	£7.00
Famous Grouse	£4.00	£7.00
Glenfiddich	£4.00	£7.50
Jack Daniels	£4.20	£8.00
Jack Daniels fire	£4.50	£8.00
Bushmills	£4.50	£8.50
Laphroaig	£5.50	£9.50

GINS

All Single £4.95 Double £8.50

Beefeater
Beefeater blood orange
Beefeater pink gin
Whitley Neill original
Whitley Neill parma violet
Whitley Neill raspberry
Hendricks

DRAUGHT SOFT DRINKS

All HALF £2.00 PINT £3.20

Coca cola
Coke zero
Lemonade
Soda
Soda & lemonade lime cordial

HOT DRINKS

Cappucino	£3.20
Flat white	£3.20
Espresso	£3.20
Hot chocolate	£3.20
Irish coffee	£5.90
Latte macchiato	£3.20
Mocha	£3.20
Tea (variety)	£2.70

FOOD ALLERGIES

Please advise your server for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate.

(v) vegetarian (pb) plant-based ingredients