



Welcome to **The White Hart**
Where Gastropub meets
Steakhouse.

Our Style is a balance of casual dining and real 'foodie' attitude, it's made us a standout venue over the past decade and we couldn't do it without you!

If you have any questions regarding the menu please don't hesitate to ask...

Starters

Salt & Pepper Calamari	9.5
Gochujang Mayo	
Smoked Chicken Wings	10
Spicy peach glaze, ranch dip GF	
Beef Carpaccio	13.5
Rocket salad, parmesan crisps, caper dressing GF	
Pork Belly Bao Buns	10
Korean BBQ glaze, kimchi slaw, kewpie mayo	
Crispy Panée Brie V	8.5
Chipotle jam	
Vegetable Gyoza V	8.5
Honey, Soy & sesame dip GF	
Homemade Focaccia & Olives V	8
Butter, olive oil, vinegar	

Burgers

Steakhouse Burger	19
Twin steak patties, American cheese, signature burger sauce, iceberg, dill pickles, diced onion	
The Hot One	20
Spicy beef patties, jalapeños, chilli cheese, homemade hot sauce, chimichuri, iceberg, dill pickles, diced onion	
WHB Chicken Burger	19
Crusted chicken breast, American cheese, BBQ mayo, iceberg, dill pickles, diced onion	
The Hot Chick	20.5
Crispy Chilli Chicken, chilli cheese, homemade hot sauce, ranch mayo, iceberg, dill pickles, diced onion	
Crispy Halloumi Burger	18
Chunky fried halloumi drizzled with hot honey, iceberg, dill pickles, diced onion V	
Pulled 'Beef' Burger	19
BBQ Vegan pulled beef, plant based patty, vegan cheese, slaw, pickles Vegan	

All include your choice of skin-on fries or beef rub chips

GF Available

Burger Extras

Beef Patty	4	Brisket	4
Crispy Chicken	5	Mac n Cheese	3
Bacon	2	Slaw V	2
American Cheese	1	Steak Sauce VGF	3

Sides

WHB Beef Rub Hand Cut Chips V GF	6
Skin-on Fries V Vegan GF	5
Sweet Potato Fries V Vegan GF	6
Truffle & Parmesan Fries GF	6.5
Pickled Onion Rings V Vegan	5
Creamed Spinach V GF	5.5

Roasts

Dry Aged Sirloin of Beef	24.5
Roasted Bird of the Week	21.5
Guest Roast	23
Vegetable Wellington V	20

Roast DUO -	29 3 courses for £42
Roast TRIO -	35 3 courses for £45

Fancy more of our sumptuous gravy? £2

Roast potatoes, cauliflower cheese, seasonal vegetables, gravy & the perfect Yorkshire pudding

Carnivore

Steaks

The finest steaks, aged in house.

Rib Eye Steak	12oz 32 18oz 42
Fillet Steak	8oz 35 12oz 50
Sirloin Steak	10oz 30 16oz 42

Sharing Steaks

45 Day Dry Aged Côte de Boeuf	30oz 95
Chateaubriand	20oz 90
Tomahawk	40oz+ 85

All steaks include balsamic vine tomatoes and **your choice of:**

WHB Beef rub chips | Skinny fries

Buttered New Potatoes | Dauphinoise

All steaks are GF

Sharing steaks include one of our sumptuous steak sauces

Why not treat your self to a bottle of Antano Tempranillo Rioja for just £14.95

Steak Sauces - 3

Bourbon Peppercorn Sauce GF
Port & Stilton Sauce GF
Garlic & Herb Butter V GF

From the Smoker

Slow Smoked BBQ Baby Back Ribs	24.5
Seasoned fries, slaw, corn	
Hot Smoked Salmon	22
New potatoes, asparagus, chimichuri	

Dirty Mac n Cheese V	7
Caesar Salad Wedge V	5
ROAST- Extra Gravy	2
ROAST- Extra Yorkie	1.5
ROAST- Cauliflower Cheese	5.5
ROAST- Roast Potatoes	6