



# WHITE HART HOTEL DINNER MENU

5PM – 8.45PM  
EVERY DAY

"You learn a lot about someone  
when you share a meal together"

## DIETARY REQUIREMENTS

V - vegetarian VO - Vegetarian option available

VE - vegan VEO - Vegan option available

LG - low gluten LGO - Low Gluten option available

## FOR THE TABLE

**GARLIC AND ROSEMARY FOCACCIA,  
MIXED OLIVES, BUTTER, BALSAMIC AND OIL  
[VEO]** 9

## STARTERS

**CRISPY SALT AND PEPPER SQUID [LGO]** 11  
Garlic aioli

**SOUP OF THE DAY [V] [LGO]** 8  
Crusty bread & butter  
- ask server for today's soup

**HAM HOCK CROQUETTES** 9  
Smoked onion purée

**GOATS CHEESE BRÛLÉE [V] [LG]** 11  
Beetroot salsa, balsamic salad

**BUFFALO CAULIFLOWER WINGS [VE] [LG]** 9  
Ranch dip, celery salad

**DEVON CRAB CAKES** 9  
Lemon & dill aioli

**KOREAN FRIED CHICKEN STRIPS** 8  
Sour cream, spring onion, Korean BBQ sauce

**KING PRAWN COCKTAIL [LGO]** 10  
Marie Rose, romaine lettuce, bread & butter

## WHITE HART FAVOURITES

**STEAK AND ALE PIE** 18  
Otter Amber, flakey pastry, buttered mash,  
seasonal vegetables, gravy

**FISH 'N' CHIPS [LGO]** 18  
Beer battered Brixham haddock, skin on fries,  
tartare sauce, mushy peas  
\*add curry sauce 1.50  
\*LGO option is grilled, no batter

**HAM, EGGS AND CHIPS [LGO]** 16  
Treacle glazed ham, free-range fried eggs,  
skin on fries

**CURRY OF THE DAY [LGO]** 17  
Seasoned basmati rice, naan bread, mango  
chutney

**TUNA NIÇOISE [LG]** 21  
Romaine lettuce, free range egg, olives,  
new potatoes, fine beans

## FROM THE GRILL

**PERI PERI CHICKEN BURGER [LGO]** 18  
Pineapple salsa, shredded iceberg, garlic aioli,  
Monterey Jack cheese, skin on fries

**CHARGRILLED 6OZ BEEF BURGER [LGO]** 18  
Hand pressed short rib mince, Monterey Jack cheese,  
shredded iceberg, House burger sauce, dill pickles,  
crispy onion, skin on fries

**28 DAY AGED WESTCOUNTRY 8OZ SIRLOIN STEAK [LG]** 32  
Chimichurri, bone marrow or garlic butter, skin on fries

**MOVING MOUNTAINS BURGER [V] [VEO]** 18  
Monterey Jack cheese, shredded iceberg, House burger  
sauce, dill pickles, crispy onion, skin on fries



## CHEF'S CHOICES

<b>SEARED VENISON LOIN [LG]</b>	24
Celeriac purée, blackberry reduction, cavolo nero, dauphinoise potato, heritage carrot	
<b>PORK CHOP [LG]</b>	21
Charred peach, braised red cabbage, buttered mash, cider sauce	

## VEGETARIAN & VEGAN

<b>ROASTED TOMATO AND GARLIC RISOTTO [VEO] [LG]</b>	16
Basil oil, parmesan, balsamic	
<b>POTATO GNOCCHI [V]</b>	17
Vodka sauce, parmesan	
<b>RICE SALAD BOWL [LG] [VE]</b>	18
Avocado, cucumber, pickled carrot, roasted chickpea, seasoned rice, beetroot salsa	

## SIDES

<b>SKIN ON FRIES [LG]</b>	4
<b>CHEESY SKIN ON FRIES [LG]</b>	5.50
<b>GARLIC BUTTER AND PARMESAN FRIES [LG]</b>	6
<b>HALLOUMI FRIES WITH HOT HONEY</b>	5
<b>ONION RINGS</b>	5
<b>DRESSED TENDERSTEM BROCCOLI [LG] [VE]</b>	4
<b>HOUSE SALAD [LG] [VE]</b>	5
<b>PEPPERCORN SAUCE [LG]</b>	2
<b>KOREAN BBQ SAUCE [VE]</b>	2
<b>RANCH DIP [VE]</b>	2
<b>GARLIC AIOLI</b>	1.5
<b>PERI-NAISE [LG]</b>	1.5
<b>BUFFALO HOT SAUCE [VE]</b>	2

**ALLERGEN WARNING**  
some dishes may contain nuts or other allergens so please consult a member of staff before ordering if you have an allergy or any concern at all



## DESSERTS

<b>PEACH TARTE TATIN [V]</b>	11
Mascarpone	
<b>CHEESECAKE OF THE DAY [V]</b>	9
<b>LEMON POSSET [V] [LGO]</b>	8
Shortbread biscuit	
<b>DARK CHOCOLATE DELICE [V] [LG]</b>	11
Honeycomb & raspberry sorbet	
<b>SUMMER FRUIT PUDDING [VEO]</b>	8
Double cream, berry compote	
<b>OREO BROWNIE</b>	9
Vanilla ice-cream	
<b>AFFOGATO</b>	6
Two scoops of Vanilla ice-cream, double espresso	
Add a short of your choice	
Disaronno [25ml]	3.80
Limoncello [25ml]	3.30
Baileys [50ml]	4.40
<b>TIRAMISU</b>	11
Kahlua, Courvoisier	

## SMALL PUDDING AND HOT DRINK

<b>SUMMER PUDDING [VE]</b>	7
<b>APPLE CAKE, CLOTTED CREAM</b>	7
With your choice of Tea or coffee	
Americano, Flat White, Cappuccino or Latte	

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## AFTERS

<b>CHEESEBOARD</b>	13
A Triforce of Three local cheeses, artisan crackers, butter, fruit, chutney	
<b>THE BIG CHEESE</b>	17
Five - yes FIVE - local cheeses, artisan crackers, butter, fruit, chutney	
<b>TAYLORS LATE BOTTLED VINTAGE PORT [50ML]</b>	4.50
<b>CREAM TEA</b>	8
A giant fruit or plain scone with West Country clotted cream, strawberry jam and a cup of tea or coffee	
<b>LIQUEUR COFFEE</b>	All
Irish - Jameson   Irish - Baileys	
Highland - Old Monarch Whiskey	
Calypso - Tia Maria   French - Courvoisier Brandy	
<b>COFFEE</b>	
Americano	£3.10
Flat White	£3.10
Cappuccino	£3.20
Latte	£3.30
Mocha	£3.50
Cortado	£2.80
Macchiato	£2.90
Double Espresso	£2.80
All available as decaf	
<b>ICED, SYRUPS &amp; MILKS</b>	
Iced Coffee	3.30
Vanilla Syrup	0.30
Caramel Syrup	0.30
Oat and Soy milk	
Available at no extra cost	
<b>TEA</b>	
English Breakfast	2.20
Other Teas:	All
Earl Grey, Green, Peppermint	2.50
Chamomile, Berry, Lemon & Ginger,	
Decaf Breakfast	2.20
<b>DEVON CHOCOLATE COMPANY'S DARK FLAKES</b>	
Hot Chocolate	3.50
Luxury Hot Chocolate	4.10

