



# WHITE HART HOTEL LUNCH MENU

12PM – 5PM  
MONDAY – SATURDAY  
SUNDAYS – ROAST MENU

“There is no sincerer love than the love of food”

## DIETARY REQUIREMENTS

V - vegetarian VO - Vegetarian option available  
VE - vegan VEO - Vegan option available  
LG - low gluten LGO - Low Gluten option available

## SIGNATURE SANDWICHES

Available with white, brown or gluten free bread  
All served with salad garnish

<b>WHITE HART DELI SANDWICH [LGO]</b>	<b>10</b>
Beef, rocket, Swiss cheese, caramelised onions, dijon mayo	
<b>FISH FINGER SANDWICH</b>	<b>11</b>
Freshly battered fish fingers, shredded iceberg, tartare sauce	
<b>KING PRAWN &amp; SMASHED AVOCADO SANDWICH [V] [LGO]</b>	<b>9</b>
Lemon dill mayo	
<b>HUMMUS, CARAMELISED ONION, PICKLED CARROT SANDWICH [VE] [LGO]</b>	<b>9</b>

## TOASTIE TIME

Available with white, brown or gluten free bread  
All served with salad garnish

<b>CROQUE MONSIEUR</b>	<b>11</b>
Swiss cheese, dijon mustard, treacle glazed ham, b�chamel	
<b>WESTCOUNTRY MATURE CHEDDAR &amp; CIDER CHUTNEY [V] [VEO] [LGO]</b>	<b>9</b>
<b>CARAMELISED ONION, GOATS CHEESE AND BEETROOT SALSA [LGO] [V]</b>	<b>9</b>

## WHITE HART FAVOURITES

<b>STEAK AND ALE PIE</b>	<b>18</b>
Otter Amber, flakey pastry, buttered mash, seasonal vegetables, gravy	
<b>FISH ‘N’ CHIPS [LGO]</b>	<b>18</b>
Beer battered Brixham haddock, skin on fries, tartare sauce, mushy peas *add curry sauce 1.50 *LGO option is grilled, no batter	
<b>HAM, EGGS AND CHIPS [LGO]</b>	<b>16</b>
Treacle glazed ham, free-range fried eggs, skin on fries	
<b>CURRY OF THE DAY [LGO]</b>	<b>17</b>
Seasoned basmati rice, naan bread, mango chutney	
<b>TUNA NI�OISE [LG]</b>	<b>21</b>
Romaine lettuce, free range egg, olives, new potatoes, fine beans	
<b>FROM THE GRILL</b>	
<b>PERI PERI CHICKEN BURGER [LGO]</b>	<b>18</b>
Pineapple salsa, shredded iceberg, garlic aioli, Monterey Jack cheese, skin on fries	
<b>CHARGRILLED 6OZ BEEF BURGER [LGO]</b>	<b>18</b>
Hand pressed short rib mince, Monterey Jack cheese, shredded iceberg, House burger sauce, dill pickles, crispy onion, skin on fries	
<b>28 DAY AGED WESTCOUNTRY 8OZ SIRLOIN STEAK [LG]</b>	<b>32</b>
Chimichurri, bone marrow or garlic butter, skin on fries	
<b>MOVING MOUNTAINS BURGER [V] [VEO]</b>	<b>18</b>
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 puree, 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 [LG]</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	

<b>DIETARY REQUIREMENTS</b>	
V - vegetarian	VO - Vegetarian option available
VE - vegan	VEO - Vegan option available
LG - low gluten	LGO - Low Gluten option available



## 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

