

The White Hart

Cricklade 01793 750206

Menu

Starters

Homemade Soup	£4.95
Made from fresh locally sourced ingredients, with crusty bread	
Smoked Salmon & Egg Sylvester	£7.50
Slices of smoked salmon topped with a poached egg & hollandaise sauce on a toasted bruschetta.	
Garlic Mushrooms	£5.75
Button mushrooms in a garlic & cream sauce served on toast.	
Breaded Whitebait	£6.25
A firm favorite fried, with crisp leaves and dill mayonnaise	
Baked Goats Cheese topped with walnuts	£5.45
With a horseradish & beetroot relish & mixed leaves.	
Mango, Chili & Lime Prawns	£6.25
Prawns tossed in warm mango, chili & lime on a bed of salad leaves & brown bread.	
Deep fried Brie Wedges	£5.75
Coated in our very own beer batter & served with spicy chutney & mixed leaves.	
Sticky Chicken Wings	£5.25
Marinated in an oriental sweet & sour sauce with salad garnish.	

BURGERS

All our Beefburger are homemade from 100% beef.
Served in a brioche bun with fries & relish

New Yorker Burger	£9.95
Beef burger topped with Cheese & Bacon, on a bed of lettuce & tomato	
Stilton & Red Onion Burger	£9.95
Beef burger topped with stilton & red onions, with a bed of lettuce & tomato.	
Chicken & Bacon Burger	£9.95
A grilled chicken breast topped with bacon & cheese, on a bed of lettuce & tomato	
Tomato Mozzarella & Olive Burger	£8.95
Topped with lettuce & tomato	

Our dishes may contain allergens

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Black Rock

Grill

Our grills are served

with a choice of crisp salad or steamed vegetables

&

Fries, Jacket or New Potatoes



Its a unique, delicious, healthy interactive dining experience that allows your meal to be presented cooking on our volcanic rocks at your table. You can enjoy a meal freshly prepared and cook it to your personal taste whether it's rare, medium, or well done.

The unique Black Rock Grill method of dining uses a very high temperature rock that sears in all the natural juices, flavors and nutrients. All our produce is trimmed of fat and no oils are used in the cooking process. This guarantees a taste that is unique to Black Rock Grill dining.

For the perfect Black Rock Grill experience, simply cut one or two bite size portions off your chosen meal and flip them on the rock to sear and cook to your liking.

We want you to enjoy your meal so please don't touch the superheated rock its very very hot and ensure that poultry is cooked right the way through.

These dishes are brought to the table with a Black Rock hot volcanic rock slab for you to cook your meats to your own taste at the table. All weights are approximate uncooked weights.

Safari Rock (Ideal for two to share)	£37.50
Rump Steak with fresh pineapple, tomato, black pudding and your Choice of two of the following meats: kangaroo, ostrich, buffalo or gammon.	
Ostrich Fan Fillet	£17.95
Buffalo Steak	£18.50
Garlic King Prawns	£16.95
10 King Prawns marinated in garlic, onion & parsley	
Kangaroo Fillet Steak	£17.95
10oz Rump Steak	£14.95
8oz Fillet Steak	£18.50
10oz Gammon Steak with fresh pineapple	£11.50
Surf and Turf	(supplement) £6.95
Why not create your very own surf & turf by adding 4 Garlic King Prawns to your chosen rock?	

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SALADS

Ploughmans	£9.50
A selection of cheddar, stilton, brie & smoked cheddar cheese, with salad, homemade coleslaw & chutney, apple & crusty baguette	
Lemon Chicken & Tarragon Salad	£10.95
Strips of chicken pan fried with tarragon, drizzled with lemon juice, crisp leaves, tomato & cucumber, coleslaw & crusty roll	
Smokey Maple Salad	£14.95
A rump steak, pan-fired medium with a smokey maple glaze, crisp leaves, tomato & cucumber, coleslaw & crusty roll.	
Prawn and Smoked Salmon Salad	£13.95
Succulent Icelandic cold water prawns & Smoked Salmon on a bed of salad & coleslaw, served with warm crusty bread and marie rose sauce.	

From the

Sea

Breaded Wholetail Scampi	£10.95
10 pieces of breaded wholetail scampi with salad, fries & coleslaw.	
Fillet of Monkfish	£16.95
A succulent piece of monkfish poached in a spicy coconut cream, with rice and your choice of a crisp salad or steamed vegetables.	
Baked fillet of Cod	£12.95
A juicy fillet of Cod topped with a herb crust, with new potatoes, salad & tartare sauce.	
Seafood Tagliatelle	£13.95
A medley of prawns, squid, mussels & clams, in a tomato & chilli sauce, on a bed of tagliatelle	

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OUR CLASSICS

Slow Roasted Ham, Egg & Chips	£10.25
Roasted with our secret ingredient, sliced cold and topped with a pair of fried eggs and served with a crisp salad, coleslaw and our fresh fries	
Bangers and Mash	£10.95
A trio of sausages on a bed of a creamy mash, accompanied by onion gravy and steamed vegetables	
Shepherds Pie	£9.75
Cooked to the family recipe, accompanied by seasonal vegetables.	
Stuffed Chicken	£12.45
A chicken breast stuffed with goats cheese, wrapped in bacon, laced with a mango & chili gravy.	
Braised Lamb Shank	£14.95
A traditional slow cooked lamb shank in a red wine and rosemary sauce with new potatoes & steamed vegetables.	
Pork steak with Apple	£11.95
A grilled pork steak, topped with apple, stilton cheese & breadcrumbs, apple gravy, and new potatoes & steamed vegetables.	

VEGETARIAN

Mediterranean Vegetable Risotto	£9.50
Roasted vegetables with sun blushed tomatoes in a rich white wine & creamy tomato sauce, salad & crispy baguette slice.	
Roasted Butternut & Spinach lasagne	£9.75
Roasted butternut squash, spinach, oyster & chestnut mushrooms in a fresh basil sauce topped with béchamel & mozzarella, with salad.	
Vegan Penang Vegetable Curry	£9.95
A medium spiced curry in an aromatic coconut sauce with cauliflower, green beans, mange toute and peppers, rice and salad	

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ON THE SIDE

Bowl of Chips	£2.60
Bowl of Cheesy Chips	£3.55
Garlic Baguette	£2.95
Cheesy Garlic Baguette	£3.65
Homemade Coleslaw	£2.95
Pepper Sauce	£2.50
Pepper Sauce with Stilton	£2.75
Side of Gravy	£1.00
Brown or White Baguette	£1.25
Pan fried Mushrooms & Onions with a Grilled Tomato	£2.40
Bowl of Salad	£1.90
Portion of Steamed Vegetables	£1.90
Pan Fried Mushrooms	£2.10
Battered Onion Rings	£2.50

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White Wines

Pinot Grigio Nagyrede (Hungary) £14.85

The finest grapes were selected to make this wine, which has ripe apple and honey flavours followed by a long, attractive finish.

La Condes Sauvignon Blanc (Valle Chile) £15.95

Pale wine, citric & tropical fruit aromas all beautifully balanced with fresh acidity and delicate body.

Piesporter Michelsberg (Germany) £16.75

A beautiful fragrant wine with up front fruit that continues to develop on the palate

Van Zylshof Chenin Blanc Robertson (South Africa) £16.95

Strong guava like aromas on the nose carrying through to the palate and aftertaste

Woodbrook Chardonnay(Australia) £17.95

A fruit driven wine with distinctive aromas of ripe peach & melon and subtle nuances of oak with a sustained finish

Pouilly Fume AC, La loge Aux Dimes (France) £25.95

Golden yellow robe with nice golden tints. The nose develops vanilla tones and floral aromas. The palate is soft and round and has roasted notes on the finish.

Peaks View Rose (SA) £15.95

A delightfully refreshing rose. Aromas of bright summer fruits lead into a deliciously vibrant palate reminiscent of strawberries & cream

Prosecco Villa Sandi (Italy) 75cl £19.95

20cl £6.95

Bernard Gaucher Brut Champagne £34.95

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Red Wines

El Cadejo Cabernet Sauvignon (Chile) £14.85

Ripe rounded fruit flavours of mulberries and damson. Soft tannins with light oak give this wine a wonderful smooth finish

Peaks View Shiraz (SA) £15.95

This wine possesses typical black fruit flavours with a complex spicy and smoky finish

Peaks View Merlot (SA) £15.95

Soft rounded and easy drinking, with berry fruits ripe tannins, good length and structure

Lyngrove Pinotage (Stellenbosch – South Africa) £16.50

Soft plum and mulberry aromas on the nose, the palate is useful with lively tannins and spicy finish.

Beaujolais Villages AC Ioron £23.95

A cherry-fresh Gamay, with hints of strawberry sweetness; an easy-to-drink approachable wine.

Faustino VII Doc Rioja(Spain) £21.75

A distinctive Rioja, with a fruity bouquet and a lingering finish.

Ch. Charron Les Grappes AC Premières Cotes de Blaye (France) £24.95

Aromas of plum jam, sandalwood, spice and raspberries fill the nose. The medium to full-bodied palate is rich and ripe with great intensity of flavour and a long, smoke-tinged finish.

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