

Menu



Starters

Soup of the day

A hearty soup homemade from fresh ingredients, crusty bread & butter

Buttery Prawns in Garlic

Tiger shrimps sauteed in garlic butter and served with a chunk of brown bloomer

Breaded Whitebait

Breaded & fried, on a bed of crisp leaves, lemon & tartare sauce

Stilton Mushrooms

Mushrooms pan fried in a herb butter topped with stilton served on a Bruschetta

Baked Asparagus Cheese

Steamed Asparagus topped with a mornay sauce and grilled till golden

Vegetable Spring Rolls

Beansprouts, celery, sweetcorn, red pepper, peas & onion in a crispy pancake roll, chilli jam

Fried Jalepeno Peppers

Breaded green jalepeno halves filled with soft cream cheese, in a tortilla chip crumb, garlic mayo

Toasted Open Bloomers

Cheddar, Onion & Tomato

A chunky bloomer topped with mature cheddar, tomato & red onion, salad garnish
Ham and Chutney

Slices of Ham and Chutney on a chunky bloomer with a salad garnish

The Whites BLT

Crisp bacon & sliced tomato on a bed of lettuce

Fish Finger

Roasted fish fingers on a toasted bloomer, leaves & tartare sauce

Prawn Marie Rose

Atlantic prawns in a marie rose sauce, salad on a chunky bloomer

Salads

Sticky Chicken & Walnut Salad

Pan fried pieces of chicken in a sticky maple glaze on a bed of crisp leaves, red slaw & croutons

Prawn & Shrimp Salad

A crisp salad with north atlantic prawns, seafood dressing, crisp leaves, tomato, cucumber, red slaw, croutons & a skewer of tiger shrimps

Halloumi Crunch Salad

Grilled slices of halloumi on a bed of, crisp, leaves, cucumber, tomato, peppers & diced onion tossed in a honey mustard dressing, red slaw & croutons

Our dishes may contain allergens. If you suffer from an allergy, please speak to your server before you order your meal. Please note that we do not issue separate bills for parties of six or more, it is one bill per table

From the Chargrill

Our steaks are from local rare breed beef, with breeds for Angus longhorns, 32 day dry aged with Himalayan salt to give a soft bit & a sweeter taste. Served with a choice of: Pepper, Bearnaise, Diane or Stilton sauce

10oz Rare Breed Rump Steak

Chargrilled to your liking with your choice of potato, sauce & a crisp salad

Homemade Beefburger

Chargrilled & topped with smoked streaky bacon, monterey jack cheese, tomato slice & lettuce, in a toasted bun, with relish & chips

Chicken Burger

A breast of chicken chargrilled & topped with smoked streaky bacon, monterey jack cheese, tomato slice & lettuce, in a toasted bun, with relish & chips

Falafel & Halloumi Burger

A Falafel burger, topped with grilled halloumi, tomato slice & lettuce, in a toasted bun, with relish & chips

Handrolled Pizza

Handrolled 12inch pizza, freshly cooked and topped with our tomato sauce and mozzarella

Meat Feast Pizza

Pieces of roasted ham, chorizo, spicy meatballs & herbs

Garden Bonanza Pizza

Slices of peppers, onion, mushrooms, sweetcorn & herbs

Main Courses

Chicken & Leek Pie

Chunks of chicken & leeks in a creamy wine sauce, topped with shortcrust pastry, greens & new potatoes

Moroccan Lamb & Squash Tagine

Slow cooked with apricots, zest & coriander, served with flatbread, rice & yoghurt

White Hart Ham, Egg & Chips

Hand carved home cooked gammon, duo of fried eggs chunky chips & salad garnish

Leek & Mushroom Hotpot

In a vegan coconut based white sauce topped with sliced potato & a side of green beans

Tarragon Crusted Seabass

With a tasty tarragon & parmesan crust, green beans, baby potatoes & creme fraiche & lime dip

Pea & Prawn Risotto

Sauteed peas & prawns with a white wine, garlic & ginger reduction, shaved parmesan

Scampi & Chips

10 pieces of wholetail scampi, chips, salad & tartare sauce

Vegetable Curry

Seasonal vegetables, beans & pulses, medium spiced curry, steamed rice

Sticky Belly Pork Bites

Cubes of slow roasted pork belly, oriental style sticky sauce with chilli & spring onion. Choice of potato or rice

Chips

Cheesy Chips

Garlic Bread

Cheesy Garlic Bread

Onion Rings

Crispy Salad