THE WHITE HART HOTEL

## Aperitifs

* Glass of Prosecco
* Limoncello over Ice


## April Menu

Gordal Olives ... $£ 3.45$ Marinated Pitted Olives ... $£ 2.75$ Roasted Paprika Peanuts ... $£ 2.25$

V Greek Sharing Platter: Pita Bread, Baba Ghanoush, Hummus, Tzatziki, Feta, Artichokes \& Pitted Olives ...£11.95 (can be GF, can be DF) Fish Sharing Platter: Smoked Salmon, Mackerel Pate, Tempura Prawns, Lemon Mayonnaise Bread \& Butter ...£13.25 (can be GF, can be DF) Crisp Breads, Norfolk Rape Seed Oil \& Balsamic Vinegar ... £3.95 (V, DF, can be GF)

## Starters

Battered Fish Taco with Lime Slaw ...£6.75 (DF/can be GF)
Smoked Mackerel Pate with Pickled Radishes \& Toasted Sourdough... £6.95 (can be GF)
Vegan Garlic \& Soy Crispy Aubergine with Sesame Seeds served on Creamed Polenta ...£6.75 (DF/GF)
V Fig \& Mozzarella Tartine with a Honey Drizzle ...£6.25 (can be DF, can be GF) ... add Parma Ham ... $£ 1.70$ Jack Daniel’s BBQ Glazed Slow Roasted Pork Belly with Crispy Fried Onions \& Pea Shoot Salad ...£6.95 (DF/can be GF)

V Baked Camembert with Sweet Chilli Marmalade \& Toasted Focaccia ...£10.25 perfect to share (can be GF)
Vegan $Л$ Spiced Carrot, Swede \& Feta Fritter with Chive Yoghurt Dip ...£5.95 (GF/DF) Soup of the Day \& Petit Pain Roll ...£6.95 (can be GF)

## Mains

Chicken \& Leek Puff Pot Pie with Greens \& Mash ...£13.95
V Creamy Asparagus Linguine with Garlic Bread ... £12.25 (can be GF) ... add Smokey Bacon ... $£ 3.45$
Pork Chop with Roast Apple Puree, Parmentier Potatoes, Cider Sauce \& Green ...£14.25 (GF/can be DF)
Maple Walnut Salmon with Parmentier Potatoes, Samphire \& Lemon Cream Sauce ... £14.95 (GF/can be DF)
Vegan Jubergine Katsu with Sesame Rice \& Pink Onions ...£12.95 (DF/GF) ... add Panko Chicken ...£2.95 (can be GF) Ale Battered Fish of the Day with Chunky Chips, Garden Peas \& Tartare Sauce ... $£ 14.95$ (DF/can be GF) ... add Petit Pain Roll \& Butter .. 75p $100 z$ Rump Steak, 2 Onion Rings, Roasted Tomato \& Flat Field Mushroom with Chunky Chips or Fries ... £24.95 (can be GF) .. add 2 Fried Eggs .. $\mathbf{£ 2 . 2 0}$

Vegan Chinese Spiced Tofu Stir-Fry with Wheat Noodles \& Spring Onions ...£11.95 (DF) ... add Chicken ... £2.95
V Warm Halloumi Salad with Balsamic Roasted Beets, Dressed Leaves \& Garlic Bread ... £10.95 (can be GF) V Twice Baked Smoked Applewood Cheese Souffle with Mixed Greens ... £11.95

Gammon Steak, 2 Fried Hingham Eggs \& Chunky Chips ...£13.95 (DF/can be GF)
... add Grilled Pineapple Ring ... 50p

Fridge Beers

* Peroni
* Duration Beers
* Jubel Peach
* Jubel Grapefruit
* Koppaberg Ciders

THE WHITE HART
HOTEL

## Gluten Free

Peroni bottle Jubel Peach can Jubel Grapefruit can

## Gluten Free on Tap

Yes IPA
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## Burger Menu

## Swannington's Beef Steak Burger 60z

in a Brioche Bun with Iceberg Lettuce, Sliced Gherkin, Aioli \& Chunky Chips ...£14.25 (can be GF/can be DF)
Double stack your Swannington’s Burger ... $£ 3.25$ per burger
J) Katsu Chicken Thigh Burger
in a Brioche Bun with Pickled Slaw \& Chunky Chips ...£13.95 (can be GF, can be DF)
V Mushroom Burger
with Truffle Mayo \& Iceberg Lettuce in a Brioche Bun with Chunky Chips ...£11.95 (can be GF, can be Vegan)
Add a Burger Topping ...
Cheddar Cheese .. £1.30 | Maple Bacon .. £2.50 | Blue Cheese .. £2.50 | Sticky Jack Daniel’s BBQ Sauce .. £1
Black Pudding .. £1.50 | Vegan Cheese .. £1.30 | Sliced Avocado .. £2.20
add a Mixed Side Salad .. $£ 3.75$ / add $a$ Loaded Topping .. $£ 1.95$

## GUILTY PLEASURES

## Loaded Skinny Fries .. £5.45

Creamy Asparagus \& Bacon (can be GF)
V Cheesy Beans (can be GF/can be DF)
V Garlic Mayo, Spring Onion \& Parmesan (can be GF/can be Vegan)
Side Orders .. £3.75
Onion Rings with Garlic, Rosemary Salts (can be GF) V Dressed Mixed Salad
V Breaded Mushrooms with Garlic Mayo
V Halloumi Chips \& Chili Sauce ... £5.45
V Seasonal Vegetables (can be Vegan)

## Ask for the Dessert \& Digestifs Menu

Thank you for supporting our independent and family run business.
We aim to provide a home-from-home experience where everyone is welcome including the dog!
Our menus are lovingly crafted each month by Head Chef Billie Smith \& his team. We take pride in being a fresh food restaurant and aim for wait times of 20-30 minutes, but in extremely busy periods wait times may be longer.

We value all feedback as it helps us to continuously grow \& improve so please do ask for our comment cards.

