



THE WHITE HART
HOTEL

DECEMBER MENU

Gluten Free

* Daura Gluten Free Lager ... £3.80

Alcohol Free

* Bitburger Drive ... £3.25

* Adnams Ghost Ship Ale ... £4.00

Aperitifs

* Glass of Prosecco ... £4.95

* Aperol Spritz ... £6.50
(Aperol Liqueur, Prosecco, & Soda)

* Gin Fizz ... £6.50
(Gordons, Elderflower, & Soda)

STARTERS

White Hart Soup of the Day Served with Homemade Focaccia ... £5.50 (V, can be GF)

Classic Moules Marinière served with Crusty Bread ... £6.95 (can be GF)

Binham Blue and Walnut Croquettes served with Pea Shoot Salad & Homemade Chilli Jam ... £6.50 (V)

Pigeon and Pheasant Pastilla served with Chemoula and a Dressed Seasonal Salad ... £6.95 (can be DF)

Rosemary & Garlic Creamed Wild Mushrooms, served on Chargrilled Polenta served with wilted Rainbow Chard ... £7.25 (V)

Slow Cooked Confit Pork Belly, Pickled Hingham Quince and Homemade Parsnip Crisps ... £6.95 (GF and DF)

Homemade Focaccia Bread, Norfolk Rape Seed Oil, & Balsamic Vinegar ... £2.50 (V, DF)

PLATTERS

Autumn Seafood:

Kipper Pate on Toast, Stuffed Green Shell Mussels, Kedgeree, Pickled Cockles, Herrings & Whelks, Taramasalata, Grilled Sardine & Crusty Bread ... £12.95/£16.95

Meat Selection:

Baby Shepherd's Pie, Venison Cutlet, Black Pudding Bon Bon, Salt Beef & Sauerkraut, Chicken & Spinach Roulade, Red Wine & Rosemary Gravy, Green Peppercorn Sauce & Dauphinoise Potato ... £17.95

Camembert Sharer:

Rosemary & Garlic Flavoured Baked Camembert, Focaccia, Balsamic Onions, Sun Blushed Tomatoes, Olives, Artichokes & Stuffed Vine Leaves ... £10.25/£14.25 (can be GF)

MAINS

Slow Cooked Shin of Beef Bourguignon, served with Roasted winter Root Vegetables and Horseradish Mashed Potatoes ... £14.95 (DF)

Thai Red Salmon, Lemongrass & Ginger Scented Egg Noodles topped with Wilted Pak Choi ... £14.95 (Can be GF & DF)

Classic Moules Marinière served with French Fries & Mayonnaise ... £13.95 (GF)

Hand cut Matured Sirloin Steak, Vine on Cherry Tomatoes, Roast Portabello Mushroom, Chips, Salad & Pickled Shallots ... £26.95 (GF can be DF)

Seared Cod loin, Roasted Mediterranean Vegetable Caponata, Chargrilled Polenta & Veggie Crisps ... £14.95

Sage & Fennel Seed Rissotto, served in a Slow Cooked Munchkin Pumpkin, Warm Salad of Crisp Kale and Candy Stripped Beetroot ... £13.95 (GF)

PUB CLASSICS

White Hart Beef Steak Burger in a Floured Bap with Aioli, Tomato, Pickle, Onion & Rustic Chips ... £12.45 (Parmesan Fries for an extra 50p) (can be GF/can be DF)

Add a burger topping...

Cheddar & Bacon ... £2.25 / Chorizo & Jalapeño ... £1.75 / Binham Blue & Red Onion Marmalade ... £2.75 / Creamed Wild Mushrooms ... £1.95

White Hart Chicken Breast Burger with Cheddar & Bacon in a Floured Bap with Aioli, Tomato, Pickle, Onion & Rustic Chips ... £12.95 (can be GF)

Spinach & Pine Nut Stuffed Portabello Mushroom Burger in a Floured Bap with Red Onion Marmalade, Tomato, Watercress & Smoked Paprika Fries ... £12.95 (V)

Ale Battered Fish of the Day with Rustic Chips, Homemade Minted Mushy Peas or Garden Peas, & Homemade Tartare Sauce ... £13.95 (DF)

Home Baked Honey Roasted Ham, Locally Sourced Eggs & Rustic Chips... £11.95

SIDES ... £3

Filthy Fries ... £1 Supplement

Hand Cut Chips

Polenta Chips

Roasted Root Vegetables

Parmesan & Truffle Oil Fries

Onion Rings

Winter Greens

Coleslaw

DESSERTS

Traditional Warm Homemade Bakewell Tart with Clotted Cream ... £6.95

Sticky Toffee Pudding, Salted Caramel Sauce & Vanilla Ice Cream ... £6.95

Dark Chocolate & Tia Maria Fondant with Vanilla Seed Ice Cream ... £6.95

Local Cheese Board, Frozen Grapes & Chutney ... £8.95

Selection of Ice Creams & Sorbet ... £1.75 a scoop – ask for the selection

Chef's Crème Brûlée with Homemade Shortbread ... £5.95

Traditional Creamed Rice Pudding topped with Mulled Wine Poached Pear ... £6.95 (V can be DF)

Please inform your waiter or waitress of any dietary requirements or allergies when placing your order.