

WHITEHART EVENING MENU

Starters

Duck and orange croquets with hoisin and ginger sauce
£6.95

Cod pieces in tempura batter with hollandaise sauce and fresh chives
£7.95

Breaded goats cheese with chilli and onion jam, smoked bacon
and sweet chilli crème fraiche
£6.95

Tomato and basil soup served with Welsh rarebit on toast
£4.95

Italian classic grazing board –
Parma ham, salami, brie served with crusty bread with olives and dips
£12.95

Mains

Beef Bourguignon, slow cooked with baby onions, mushrooms and pancetta with
red wine jus, served with creamed potatoes and heritage carrots
£14.95


French trimmed chicken with parmentier & chorizo potatoes, tenderstem
broccoli & applewood smoked cheese sauce
£13.95

Slow cooked pulled lamb shoulder with celeriac purée, heritage carrots,
dauphinoise potatoes and red wine and blackcurrant jus
£16.95

Fish of the Day
(Market price)

Steak medallions in a mushroom sauce served with jenga chips and tenderstem
broccoli
£15.95

Crispy salt and pepper pork served with satay sauce, coconut rice and
crispy seaweed
£13.95

Mozzarella Arancini served with a tomato and basil sauce 
£12.95



WHITEHART EVENING MENU

Desserts

Apple & blackberry crumble served with crème anglaise

£6.95

Vanilla panna cotta berry compote & shortbread biscuit

£6.95

Chocolate brownie with vanilla ice cream

£6.95

Lemon tart with blueberry compote and vanilla ice cream

£6.95

**A selection on French cheeses, artisan biscuits, grapes,
celery and chutney**

£8.95

Hot Drinks

Americano £3.30

Latte £3.80

Cappuccino £3.30

Speciality Teas £3.65

(ask your server for our flavours)

Hot Chocolate £4.30

(served with whipped cream)

