

JULY MENU

SNACKS

- Olives £3.00 *(Ve)*
- Grilled sourdough, garlic & smoked sea salt butter £4.00 *(V)*
- Padron peppers, chimichurri dressing £5.00
- Fried squid, chilli, coriander & soy dressing £6.50
- Whitebait & aioli £6.50

STARTERS

- Dan's spiced fennel & banana soup, bread £6.50 *(V)*
- Goats cheese panna cotta, watercress & cobnut pesto, heritage beetroot, goat butter croutons £8.50 *(V)(N)*
- Cured pork belly, 5-year aged parmesan, truffle oil & balsamic emulsion £9.00
- Rare salt beef, crayfish & fennel tartare £9.00
- Crab, strawberries & cream, toasted sourdough £9.00

PUB MAINS

- Fish & chips, mushy peas, tartar sauce £15.50
- Beer battered halloumi, fries, mushy peas, tartar sauce £14.50 *(V)*
- The White Hart bacon double cheeseburger, fries, slaw, pickles £15.50
- Beef chilli, three cheese & onion quesadilla, pico de gallo £17.50
- Softshell crab burger, crab burger sauce, fries, slaw, pickles £19.50
- 10oz Sirloin steak, chips, heritage tomato & shallot salad £25.00
- (add The Tilbury steak sauce £3.00, garlic butter or chimichurri £2.00)*

SEASONAL MAINS

- Pan roasted sea bream, yellow courgette & onion bhaji, courgette korma, dhal salad £20.00 *(N)*
- Chimichurri aubergine steak, padron peppers, paprika potatoes, fried provolone, roasted red pepper sauce £17.50 *(V)*
- Pork ribeye steak, bacon waffle, crisp pig cheek, roast heritage tomato, sausage gravy £22.00
- Southern fried softshell crab, confit chicken grits, greens, crayfish salsa £22.00

SIDES - Each £3.50

- Fries, sweet potato fries, chips, coleslaw, cavolo nero, heritage tomatoes & shallot dressing

DESSERTS

- Honey & thyme crème brûlée, shortbread £7.00
- White Hart Eton mess £7.00
- Chocolate brownie, milk ice cream £7.00
- Dawlicious local ice cream, 3 scoops £5.50
- Chocolate, milk, cherry, honeycomb, blueberry*
- Selection of 4 artisan cheeses, rhubarb chutney, biscuits £9.00
- Add additional cheese £2.00

Bain & Bridges at The White Hart

Please do make us aware of any appropriate allergies or intolerances. *(N)* contains nuts *(V)* vegetarian
Our game is locally sourced, as careful as we are it may still contain shot. 10% service charge is added to tables of 6 or more at your discretion

Patrons - Tom & Jamie Bainbridge

Head Chef - Tom Bainbridge

SOFT DRINKS

Pepsi (tap)	£2.95
Diet Pepsi / Lemonade (tap)	£2.50
Lime / Blackcurrant & soda (tap)	£1.75
Hartridges Apple & Raspberry / Apple & Mango / Orange & Passionfruit	£3.20
Eager Fruit Juice 250ml	£2.95
Appletizer 275ml	£2.95
Bottlegreen Sparkling Presse	£2.95
Elderflower / Raspberry Lemonade / Rhubarb & Ginger	
Bottled Coke 330ml	£3.30
Bottled Diet Coke / Coke Zero 330ml	£2.95
Kombucha fermented tea 275ml	£4.50
Mixers - 200ml	£2.10
Fevertree Tonic Indian, Slim, Mediterranean, Elderflower, Lemon, Ginger Ale, Ginger Beer, Aromatic	
Double Dutch Cucumber & Watermelon Tonic	

BEERS

<u>Cask</u>	<u>Pint</u>
Guest Ale	£4.50
DNA Amber Ale 4.8%	£4.60
<u>Draught</u>	
Amstel 4.1%	£5.15
Estrella Damm 4.6%	£5.20
Brew Point, On Point Pale Ale 4.0%	£5.40
Brew Point, Check Point Session IPA 4.5%	£5.40
Guinness 4.2%	£5.15
Stowford Press Cider 4.5%	£5.05

BOTTLES

	<u>330ml</u>
Corona 4.5%	£4.30
Peroni Nastro Azzurro 5.1%	£4.30
Erdinger Weissbier - Wheat beer 500ml 5.3%	£5.20
Becks Blue - Non-alcoholic 275ml 0.05%	£3.60
Erdinger Alkoholfrei - Non-alcoholic 500ml	£4.60
Old Mout Cider 500ml 4%	£5.60
Kiwi & Lime - Berries & Cherries - Pineapple & Raspberry - Strawberry & Pomegranate	

GIN

	<u>25ml</u>
Australian Christmas Gin 43.8%	£5.60
Hendricks, South Ayrshire, Scotland 41.5%	£4.10
Beefeater London Dry 40%	£3.00
Beefeater Pink Strawberry 37.5%	£3.00
Malfy Con Limone, Italy 41%	£4.50
Malfy Con Arancia, Italy 41%	£4.50
Avva, Navy Strength, Scotland 57.2%	£5.50
Bathtub, Old Tom, England 42.4%	£6.00
Tarquins, Rhubarb & Raspberry, England 38%	£4.50
Hertfordshire Dry, Ware, England 42%	£4.50

RUM

	<u>25ml</u>
Havana Club 7 Especial 40%	£4.00
Kraken 40%	£4.00
Ron Zacappa 23 years old 40%	£10.00
Bacardi 37.5%	£3.00
Havana Club 3yo 37.5%	£3.00

VODKA

	<u>25ml</u>
Absolut Original/Citron/Vanilla 40%	£3.00
Grey Goose 40%	£6.00

COCKTAILS - CLASSICS

<u>Old Fashioned</u>	
Bourbon, Angostura Bitters, Brown Sugar	£9.00
<u>Negroni</u>	
London Dry Gin, Campari, Sweet Vermouth	£8.50
<u>Cosmopolitan</u>	
Citron Vodka, Cointreau, Lime, Cranberry	£8.50
<u>Bloody Mary</u>	
Vodka, Tio Pepe, Lemon, Secret Spice Mix	£8.50
<u>Tom Collins</u>	
Old Tom Gin, Lemon, Soda	£8.00
<u>White Hart's Espresso Martini,</u>	
Vanilla Vodka, Kahlua, Tia Maria, Cold Espresso	£9.00
<u>Daquiri</u>	
White Rum, Lime, Sugar	£8.50
<u>Gimlet</u>	
London Dry Gin, Lime, Sugar	£8.50
<u>Passionfruit Martini</u>	
Vanilla Vodka, Passoa, Pineapple, Passionfruit	£8.50

COCKTAILS - CREATIONS

<u>Smoked Rosemary Fashioned</u>	
Bourbon, Smoked Salted Rosemary Syrup, Bitters	£9.50
<u>Bourbon Cream & Espresso</u>	
Bourbon Biscuit Fat Washed Whiskey, Espresso, Kahlua	£9.00
<u>Lemon Meringue Pie</u>	
Vodka, Lemon Juice, Lemon Curd, Crushed Meringue	£8.50
<u>Biscoff, Strong & Sweet</u>	
Biscoff Fat Washed Vodka, Sweet Vermouth, Irish Whiskey	£9.00
<u>Mango & Coconut Shrub</u>	
Light Rum, Mango Shrub, Coconut Water, Lime	£8.50
<u>Sherbet Sour</u>	
Gin, Sherbet Powder, Lime, Citric Syrup	£8.50

VERMOUTH

	<u>50ml</u>
Martini - Extra dry / Rosso 15%	£4.00
Cinzano Dry 15%	£3.50
Campari 25% (25ml)	£2.50

WHISK(E)Y, BOURBON & BRANDY

	<u>25ml</u>
Jamesons 40%	£3.50
Chivas Regal 40%	£4.00
The Dead Rabbit 44%	£6.00
Monkey Shoulder 40%	£5.25
Lagavulin 16yo 43%	£8.50
Glenfarclas 15 Y.O 46%	£7.50
Aberfeldy 16 Y.O 40%	£6.90
Hibiki Harmony	£10.00
Dalmore 18 Y.O	£10.00
Makers Mark 45%	£4.00
Courvoisier VS 40%	£4.00

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