

TASTING MENU

(Dinner only last orders 8.00pm)

Crab, strawberries & cream, toasted sourdough

Fox Dog Cat, Keeved cider, Sommerset

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Rare salt beef, truffle oil & balsamic emulsion, 5 year aged parmesan

Primordial Soup, South Africa

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Pan fried sea bass, onion bhaji croquette, korma sauce

Koch, Czerszegi Fuszeres, Hungary 2017

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BBQ pork ribeye, tomato ragu, ricotta & broad bean salad

Passimienta, Baglio Gibellina, Sicily, Italy

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White Hart Eton Mess

Eton Mess Cocktail

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Goats' cheese crème brûlée, truffle honey toast

Krohn, LBV Port, Portugal

£50 per person

£35 drink flight

To be ordered by whole table

Bain & Bridges at The White Hart

Patrons - Tom & Jamie Bainbridge

Head Chef - Tom Bainbridge

Please do make us aware of any appropriate allergies or intolerances. (n) contains nuts (v) vegetarian